

# Foggy NE Nelson Citra (wyszedł sztos)

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **21**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **69 C**, Time **15 min**
- Temp **73 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **15 min** at **69C**
- Keep mash **55 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (71.4%)	82 %	4
Grain	BESTMALZ - Best Wheat Malt	0.6 kg (17.1%)	82 %	4
Grain	Simpsons - Golden Naked Oats	0.4 kg (11.4%)	73 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	15 g	10 min	11.8 %
Aroma (end of boil)	Citra	15 g	10 min	12 %
Dry Hop	Citra	35 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	35 g	3 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wlp066 - london fog	Ale	Liquid	30 ml	white labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	suszona skórka pomarańczy	20 g	Boil	10 min
Fining	whirlfloc	1 g	Boil	10 min