

## 16# Micro West Coast Citra Nelson lunga

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **-2.1 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (100%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Nelson Sauvín	20 g	60 min	11 %
Boil	lunga	30 g	20 min	11 %
Whirlpool	Citra	50 g	20 min	1 %
Dry Hop	Nelson Sauvín	80 g	4 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

### Notes

- Chlorek wapnia 0.5 łyżeczki  
Kwas fosforowy  
22.5l-3,5l ze słoðu -2.5l z gotowania i chmielin=16,5brzeczki nastawnej  
*Jan 26, 2024, 3:55 PM*