

# 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 |