

Times They Are A-Changin' (NEIPA Citra/Nelson Sauvin/Galaxy)

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.3 kg (51.1%)	81 %	4
Grain	Viking Pale Ale malt	1.2 kg (26.7%)	80 %	5
Grain	Płatki owsiane	0.8 kg (17.8%)	80 %	3
Grain	Weyermann - Carapils	0.2 kg (4.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvin	20 g	20 min	11 %
Whirlpool	Citra	20 g	20 min	11 %
Dry Hop	Nelson Sauvin	30 g	6 day(s)	11 %
Na 2 razy: - 1 dzień - 4 dzień				
Dry Hop	Citra	53 g	6 day(s)	11 %
Dry Hop	Nelson Sauvin	20 g	3 day(s)	11 %
Dry Hop	Galaxy	20 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog Ale	Ale	Liquid	35 ml	Starter 1.7l

Extras

Type	Name	Amount	Use for	Time
Other	Wyeast Yeast Nutrient	2 g	Boil	10 min
Other	Łuska ryżowa	150 g	Mash	60 min