

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

- Gravity **15.9 BLG**
- ABV **6.7 %**
- 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 **80 %**
- 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 Sauvín | 20 g | 20 min | 11 % |
| Whirlpool | Citra | 20 g | 20 min | 11 % |
| Dry Hop | Nelson Sauvín | 35 g | 6 day(s) | 11 % |
| Na 2 razy: - 1 dzień - 4 dzień | | | | |
| Dry Hop | Citra | 35 g | 6 day(s) | 11 % |
| Dry Hop | Nelson Sauvín | 20 g | 3 day(s) | 11 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 4.1 % |

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 |