

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
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