

Pszenica na Nelsonie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **34**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (50%)	81 %	4
Grain	Pszeniczny	1.8 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	10 g	60 min	10.1 %
Aroma (end of boil)	Nelson Sauvignon	15 g	10 min	10.1 %
Whirlpool	Nelson Sauvignon	25 g	20 min	10.1 %