Nelson wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **34.7 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **20 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(48.4%)*	80 %	4
Grain	Pszeniczny	2.9 kg *(46.8%)*	85 %	4
Grain	Płatki owsiane	0.3 kg *(4.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	10.5 %
Boil	Nelson Sauvin	25 g	20 min	11.3 %
Aroma (end of boil)	Nelson Sauvin	25 g	3 min	11.3 %
Whirlpool	Nelson Sauvin	20 g	20 min	11.3 %
Dry Hop	Nelson Sauvin	30 g	3 day(s)	11.3 %
Whirlpool	Simcoe	15 g	20 min	13.4 %
Dry Hop	Citra	16 g	3 day(s)	12 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.