

Lagerek Nelsonowy

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **39**
- SRM **3.9**
- Style **Bohemian Pilsener**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.9 liter(s)**
- Total mash volume **6.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **100 C**, Time **20 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **4.9 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Keep mash **20 min** at **100C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.48 kg (90.2%)	81 %	4
Grain	Strzegom Monachijski typ II	0.16 kg (9.8%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	10 %
Boil	Nelson Sauvín	5 g	60 min	12 %
Boil	Nelson Sauvín	45 g	1 min	12 %