

Double Nelson

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **12.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|---------------|-------|-----|
| Grain | Weyermann - Rye Malt | 2 kg (36.4%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 2 kg (36.4%) | 81 % | 5 |
| Grain | Weyermann - Munich Malt Type 2 | 1 kg (18.2%) | 82 % | 23 |
| Grain | Weyermann - CaraRye Malt | 0.5 kg (9.1%) | 75 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 20 g | 40 min | 12 % |
| Boil | Nelson Sauvín | 10 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|-----------------|
| Mangrove Jack's M36 | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |