

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 Sauvín | 10 g | 60 min | 10.1 % |
| Aroma (end of boil) | Nelson Sauvín | 15 g | 10 min | 10.1 % |
| Whirlpool | Nelson Sauvín | 25 g | 20 min | 10.1 % |