

# AW NELSON

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (50%)	80 %	5
Grain	Viking Wheat Malt	2.2 kg (50%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	11.4 %
Aroma (end of boil)	Nelson Sauvín	25 g	0 min	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis