

# nelson

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **46**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.6 kg (9.7%)	85 %	4
Grain	Monachijski	0.6 kg (9.7%)	80 %	16
Grain	Strzegom Pilzneński	5 kg (80.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	65 min	11 %
Boil	Nelson Sauvín	30 g	20 min	11 %
Whirlpool	Nelson Sauvín	15 g	10 min	11 %
Aroma (end of boil)	Nelson Sauvín	10 g	15 min	11 %
Dry Hop	Nelson Sauvín	20 g	5 day(s)	11 %