

Nelson wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **34.7 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **20 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (48.4%) | 80 % | 4 |
| Grain | Pszeniczny | 2.9 kg (46.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (4.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Magnum | 15 g | 30 min | 10.5 % |
| Boil | Nelson Sauvín | 25 g | 20 min | 11.3 % |
| Aroma (end of boil) | Nelson Sauvín | 25 g | 3 min | 11.3 % |
| Whirlpool | Nelson Sauvín | 20 g | 20 min | 11.3 % |
| Dry Hop | Nelson Sauvín | 30 g | 3 day(s) | 11.3 % |
| Whirlpool | Simcoe | 15 g | 20 min | 13.4 % |
| Dry Hop | Citra | 16 g | 3 day(s) | 12 % |