

# Pszenica na Nelsonie

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- 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 %