

# Nectaron wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **20 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (48.4%)	80 %	5
Grain	Pszeniczny	2.8 kg (48.4%)	85 %	4
Grain	Enzymatyczny Viking	0.18 kg (3.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	30 min	10.5 %
Boil	Nectaron	20 g	20 min	11.5 %
Aroma (end of boil)	Nectaron	20 g	3 min	11.5 %
Whirlpool	Nectaron	30 g	20 min	11.5 %
Dry Hop	Nectaron	30 g	2 day(s)	11.5 %