

# ORP Nelson

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **12**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (15.9%)	82 %	4
Grain	Viking Pale Ale malt	2.6 kg (41.3%)	80 %	5
Grain	Viking Wheat Malt	2.7 kg (42.9%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	5 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvignon	10 g	10 min	11 %
Aroma (end of boil)	Nelson Sauvignon	15 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvignon	15 g	1 min	11 %
Aroma (end of boil)	Nelson Sauvignon	30 g	0 min	11 %
Whirlpool	Nelson Sauvignon	50 g	0 min	11 %
Dry Hop	Nelson Sauvignon	125 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	125 ml	Wyeast Labs