

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 |