

Double Nelson

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **27**
- SRM **12.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	2 kg (36.4%)	85 %	7
Grain	Weyermann - Pilsner Malt	2 kg (36.4%)	81 %	5
Grain	Weyermann - Munich Malt Type 2	1 kg (18.2%)	82 %	23
Grain	Weyermann - CaraRye Malt	0.5 kg (9.1%)	75 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	20 g	40 min	12 %
Boil	Nelson Sauvignon	10 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M36	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min