

#198 Nectaron

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **36**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra Crisp	3.33 kg (100%)	80 %	3.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron NZ 2022	15 g	60 min	9.9 %
Aroma (end of boil)	Nectaron NZ 2022	35 g	10 min	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	60 ml	Fermentum Mobile