

## #198 Nectaron

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- 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 |