

# 45 HAZY NECTARON APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.3**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (71.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Cara-Pils/Dextrine	0.2 kg (4.8%)	72 %	4
Grain	Płatki owsiane	0.3 kg (7.1%)	60 %	3
Grain	Płatki pszeniczne	0.2 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	11 g	60 min	15 %
Aroma (end of boil)	Nectaron	14 g	15 min	15 %
Whirlpool	Nectaron	25 g	0 min	15 %
Dry Hop	Nectaron	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis