

# apa nectaron hazy

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **25**
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **29.4 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 **25.2 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński        | 3 kg (71.4%)   | 80 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (11.9%) | 80 %  | 6   |
| Grain | Bestmalz Carmel Pils       | 0.2 kg (4.8%)  | 75 %  | 5   |
| 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 | 12 %       |
| Boil      | nectaron | 14 g   | 15 min | 12 %       |
| Whirlpool | nectaron | 25 g   | 0 min  | 12 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| lutra | Ale  | Slant | 10 ml  | omega      |