

# NECTARON HAZY APA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.1 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 **13.9 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.5 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	Oats, Flaked	0.3 kg (7.1%)	80 %	2
Grain	Weyermann - Carapils	0.2 kg (4.8%)	78 %	4
Grain	Płatki pszeniczne	0.2 kg (4.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	15 g	60 min	12.3 %
Boil	Nectaron	15 g	20 min	12.3 %
Boil	Nectaron	20 g	5 min	12.3 %
Dry Hop	Nectaron	50 g	7 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile