

Just Nectaron

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (39.2%)	82 %	4
Grain	BESTMALZ - Best Heidelberg	2 kg (26.1%)	80.5 %	3
Grain	Viking Pilsner Zero malt	1.5 kg (19.6%)	82 %	3
Grain	Oats, Malted Castle Malting	0.4 kg (5.2%)	80 %	2
Grain	Platki owsiane	0.4 kg (5.2%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.35 kg (4.6%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	11 %
Whirlpool	Galaxy MX	50 g	15 min	17.5 %
Dry Hop	Nectaron	200 g	2 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lutra OYL-071	Ale	Liquid	100 ml	Omega
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Notes

- Woda RO modyfikowana:

zacieranie 24L
 chlorek wapnia 5 gr
 gips 1.5 gr

Wysładzanie 12.5L
 chlorek 8
 gips 2.4

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

Jan 17, 2023, 7:30 PM