Nectaron Hazy APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.6**
- Style **American Pale Ale**

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 **90 %**
- 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 **10 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 **10 min** at **78C**
- Sparge using **16.7 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	Pszeniczny	0.3 kg *(7.1%)*	85 %	4
Grain	Strzegom Karmel 30	0.2 kg *(4.8%)*	75 %	30
Grain	Płatki owsiane	0.5 kg *(11.9%)*	60 %	3
Grain	Płatki pszeniczne	0.2 kg *(4.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	10 g	60 min	12 %
Aroma (end of boil)	Nectaron	90 g	2 min	12 %
Dry Hop	Nectaron	50 g	28 day(s)	12 %
Dry Hop	Nectaron	50 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.