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