

# Nectaron Hazy Apa

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **34**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (81.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (5.4%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	11 g	60 min	12.3 %
Boil	Nectaron	14 g	15 min	12.3 %
Whirlpool	Nectaron	25 g	10 min	12.3 %
Dry Hop	Nectaron	50 g	7 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	15 g	Fermentis