

# NECTARON SH APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **37**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (100%) | 85 %  | 7   |

## Hops

| Use for     | Name     | Amount | Time     | Alpha acid |
|-------------|----------|--------|----------|------------|
| Boil        | Nectaron | 50 g   | 20 min   | 10.5 %     |
| Boil        | Nectaron | 50 g   | 2 min    | 10.5 %     |
| Whirlpool   | Nectaron | 100 g  | 0 min    | 10.5 %     |
| 72 C 20 min |          |        |          |            |
| Dry Hop     | Nectaron | 90 g   | 2 day(s) | 10.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips Piwowarski | 4 g    | Mash    | 60 min |
| Fining      | Whirlflock      | 1 g    | Boil    | 10 min |

|             |            |     |          |     |
|-------------|------------|-----|----------|-----|
| Water Agent | Witamina C | 3 g | Bottling | --- |
|-------------|------------|-----|----------|-----|