

# Nectaron HAZY DDH APA 12°BLG

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.6**
- 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 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (70.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (10.6%)	61 %	5
Grain	Bestmalz Carmel Pils	0.2 kg (4.3%)	75 %	5
Grain	Płatki pszeniczne	0.2 kg (4.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	5 min	12 %
Whirlpool	nectaron	50 g	0 min	9.9 %
Dry Hop	nectaron	150 g	12 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	40 ml	Fermentum Mobile