

Nectaron SH Hazy DIPA

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **22**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (83.3%)	81 %	4
Grain	Strzegom Pszeniczny	0.5 kg (11.9%)	81 %	6
Grain	Płatki owsiane	0.2 kg (4.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.4 %
Aroma (end of boil)	Nectaron	30 g	1 min	12.6 %
Dry Hop	Nectaron	70 g	3 day(s)	12.6 %