

## TB: Nectaron Hazy DDH APA 12BLG 20L

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **33**
- SRM **3.4**

### 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 **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (68.2%)	81 %	4
Grain	Pszeniczny	0.3 kg (6.8%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (6.8%)	61 %	5
Grain	CaramelPils	0.2 kg (4.5%)	79 %	5
Grain	Płatki owsiane	0.3 kg (6.8%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (6.8%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	10 g	60 min	10.5 %
Whirlpool	Nectaron	90 g	10 min	10.5 %
Dry Hop	Nectaron	50 g	1 day(s)	10.5 %
Dry Hop	Nectaron	50 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand