

# Micro Single Hazy Pale Nectaron

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Pilsner Malz Best | 4 kg (83.3%)  | 81 %  | 3   |
| Grain | Weizenmalz Best   | 0.3 kg (6.3%) | 82 %  | 4   |
| Grain | Płatki pszeniczne | 0.2 kg (4.2%) | 60 %  | 3   |
| Grain | Wiener Malz Best  | 0.3 kg (6.3%) | 80 %  | 8   |

## Hops

| Use for    | Name     | Amount | Time     | Alpha acid |
|------------|----------|--------|----------|------------|
| First Wort | Nectaron | 5 g    | 60 min   | 12 %       |
| Whirlpool  | Nectaron | 58 g   | 20 min   | 12 %       |
| Dry Hop    | Nectaron | 240 g  | 3 day(s) | 12 %       |

## Yeasts

| Name                            | Type | Form   | Amount | Laboratory  |
|---------------------------------|------|--------|--------|-------------|
| Wyeast - 1318<br>London Ale III | Ale  | Liquid | 100 ml | Wyeast Labs |