

Nektarynka

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **52**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 8 kg (100%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------|----------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 10 % |
| Boil | Magnum | 10 g | 50 min | 10 % |
| Boil | Magnum | 10 g | 40 min | 10 % |
| Boil | Magnum | 10 g | 30 min | 10 % |
| Boil | Magnum | 10 g | 20 min | 10 % |
| Boil | Nectaron | 50 g | 10 min | 13.6 % |
| Burzliwa | | | | |
| Boil | Nectaron | 50 g | 1 min | 13.6 % |
| Cicha | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 2.5 g | Boil | 15 min |