

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 |