

## 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  |