

Just Nectaron

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pilsner malt | 3 kg (39.2%) | 82 % | 4 |
| Grain | BESTMALZ - Best Heidelberg | 2 kg (26.1%) | 80.5 % | 3 |
| Grain | Viking Pilsner Zero malt | 1.5 kg (19.6%) | 82 % | 3 |
| Grain | Oats, Malted Castle Malting | 0.4 kg (5.2%) | 80 % | 2 |
| Grain | Platki owsiane | 0.4 kg (5.2%) | 60 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (4.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Whirlpool | Galaxy MX | 50 g | 15 min | 17.5 % |
| Dry Hop | Nectaron | 200 g | 2 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------|-----|--------|--------|-------|
| Lutra OYL-071 | Ale | Liquid | 100 ml | Omega |
|---------------|-----|--------|--------|-------|

Notes

- Woda RO modyfikowana:

zacieranie 24L
chlerek wapnia 5 gr
gips 1.5 gr

Wystadzanie 12.5L
chlerek 8
gips 2.4

Do gotowania dorzucić (po przeliczeniu do objętości)

Epsom - 1.7g/10L

NaCl - 0.6g/10L

Jan 17, 2023, 7:30 PM