

# Nectaron APA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **100**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (71.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Bestmalz Carmel Pils	0.2 kg (4.8%)	75 %	5
Grain	Płatki pszeniczne	0.2 kg (4.8%)	60 %	3
Grain	Płatki owsiane	0.3 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nectaron	50 g	45 min	12.3 %
Boil	nectaron	50 g	10 min	12.3 %
Dry Hop	nectaron	50 g	7 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---