

# Nectaron HAZY DDH APA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (71.4%)	81 %	4
Grain	Pszeniczny	0.3 kg (7.1%)	85 %	4
Grain	Słód owsiany Fawcett	0.2 kg (4.8%)	61 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.8%)	75 %	20
Adjunct	Płatki owsiane	0.3 kg (7.1%)	60 %	3
Adjunct	Płatki pszeniczne	0.2 kg (4.8%)	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	6 day(s)	10.5 %
Dry Hop	Nectaron	50 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	700 ml	Fermentum Mobile