

# Nectaron SH Hazy DIPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **35**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (86.5%)	81 %	4
Grain	Strzegom Pszeniczny	0.5 kg (13.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.4 %
Aroma (end of boil)	Nectaron	30 g	1 min	12.6 %
Dry Hop	Nectaron	70 g	3 day(s)	12.6 %