

SMASH Nectaron

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **69 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **30 min** at **73C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3.2 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Nectaron | 15 g | 20 min | 12.6 % |
| Aroma (end of boil) | Nectaron | 10 g | 7 min | 12.6 % |
| Dry Hop | Nectaron | 65 g | 3 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |