

## #71 Single Hop Nectaron

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **5.6**
- Style **American IPA**

### 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87%)	79 %	6
Grain	Strzegom Pszeniczny	0.5 kg (8.7%)	81 %	6
Grain	Abbey Castle	0.25 kg (4.3%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	35 g	60 min	9.9 %
Boil	Nectaron	30 g	15 min	9.9 %
Aroma (end of boil)	Nectaron	20 g	2 min	9.9 %
Dry Hop	Nectaron	80 g	3 day(s)	9.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	10 min
Other	Witamina A	4 g	Bottling	---