

# Micro Single Hazy Pale Nectaron

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	4 kg (83.3%)	81 %	3
Grain	Weizenmalz Best	0.3 kg (6.3%)	82 %	4
Grain	Płatki pszeniczne	0.2 kg (4.2%)	60 %	3
Grain	Wiener Malz Best	0.3 kg (6.3%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Nectaron	5 g	60 min	12 %
Whirlpool	Nectaron	58 g	20 min	12 %
Dry Hop	Nectaron	240 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	100 ml	Wyeast Labs