

Nectaron HAZY DDH APA 12°BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (70.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.4 kg (7.6%)	81 %	6
Grain	Słód owsiany Fawcett	0.3 kg (5.7%)	61 %	5
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4
Grain	Płatki owsiane	0.4 kg (7.6%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (5.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	30 g	10 min	13.5 %
Whirlpool	Nectaron	60 g	15 min	13.5 %
wrzucane przy 85-80°C				
Whirlpool	Nectaron	60 g	30 min	1 %
wrzucane przy 70-67°C				
Dry Hop	Nectaron	75 g	1 day(s)	13.5 %
Dry Hop	Nectaron	75 g	2 day(s)	13.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's