

# Nectaron

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **30 min** at **73C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.4 kg (70.6%)	80 %	7
Grain	Pszeniczny	0.5 kg (14.7%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5.9%)	75 %	20
Grain	Płatki owsiane	0.3 kg (8.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	10 g	20 min	12.6 %
Aroma (end of boil)	Nectaron	40 g	3 min	12.6 %
Dry Hop	Nectaron	65 g	3 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---