

# West Coast APA Nectaron SH

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **42**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Briess - Carapils Malt	0.2 kg (3%)	75 %	30
Grain	Strzegom Pszeniczny	0.4 kg (6.1%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nectaron	195 g	5 min	12 %
Boil	Nectaron	5 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Fermentis

## Notes

- Zacieranie: wsypano do 70°C  
Utrzymywane ok 65°C -> 90 minut  
Dodano 1,5ml kw fosforowego do zacierania  
*Apr 23, 2024, 6:34 PM*