

#16 NZ HaZy Pale Ale 12BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (70%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (10%)	83 %	5
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (10%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Whirlpool	Nelson Sauvín	15 g	10 min	11 %
Whirlpool	Motueka	40 g	10 min	7 %
Dry Hop	Waimea	50 g	5 day(s)	17 %
Dry Hop	Kohatu	50 g	5 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	22 g	Lallemand

Notes

- Woda Primavera 34litry (15,19)_Light colored and hoppy
CaSo4 3g (1,3;1,7)
NaCl 0,8g (0,4;0,4)
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