

#18 Nowozelandzki Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **10.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 % | 45 |
| Liquid Extract | Bruntal | 1.7 kg (50%) | 80 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|----------|------------|
| Boil | lunga PL | 10 g | 60 min | 11 % |
| Boil | lunga PL | 10 g | 30 min | 11 % |
| Boil | Nelson Sauvín NZ szyszka | 10 g | 30 min | 10.6 % |
| Aroma (end of boil) | Nelson Sauvín NZ szyszka | 25 g | 10 min | 10.6 % |
| Dry Hop | Nelson Sauvín NZ szyszka | 65 g | 5 day(s) | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |