

## #52 NZ APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt    | 5 kg (95.2%)   | 80 %  | 5   |
| Grain | Abbey Malt<br>Weyermann | 0.25 kg (4.8%) | 75 %  | 45  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Kohatu  | 25 g   | 60 min | 7.8 %      |
| Boil    | Motueka | 25 g   | 15 min | 7 %        |
| Boil    | WAI-ITI | 25 g   | 5 min  | 4.1 %      |

### Yeasts

| Name                           | Type | Form   | Amount  | Laboratory |
|--------------------------------|------|--------|---------|------------|
| WLP090 - San Diego Super Yeast | Ale  | Liquid | 1000 ml | White Labs |