

## #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 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