

# apa nowozelandzka 12

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **63**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (66.7%)	79 %	6
Grain	Pilzneński	2 kg (26.7%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	15.5 %
Boil	Waimea	30 g	20 min	15.5 %
Boil	Nelson Sauvín	20 g	20 min	11 %
Boil	lunga	20 g	60 min	10 %
Boil	Nelson Sauvín	30 g	1 min	11 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	11 %
Dry Hop	Waimea	50 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar