

## New Zealand APA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **15 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **25 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (75%)	80 %	4
Grain	Strzegom Pale Ale	2 kg (25%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	60 min	15.3 %
Dry Hop	Wakatu	50 g	7 day(s)	8.5 %
Dry Hop	Waimea	50 g	7 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis US 05	Ale	Dry	10 g	---