

New Zealand Pale Ale vol. 2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.8 kg (62.1%)	81 %	6
Grain	Pszeniczny	0.4 kg (13.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (13.8%)	85 %	3
Grain	Strzegom Pilzniejszy	0.3 kg (10.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	5 g	60 min	11 %
Whirlpool	Nelson Sauvignon	20 g	30 min	11 %
Dry Hop	Nelson Sauvignon	75 g	1 day(s)	11 %