

# Nowozelandzka APA v3.0

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6.5 kg (94.2%)	80 %	6
Grain	Pszeniczny	0.4 kg (5.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	30 min	15.3 %
Boil	Wakatu	30 g	10 min	8.5 %
Boil	Wakatu	20 g	10 min	8.5 %
Aroma (end of boil)	Pacific Gem	20 g	0 min	15.3 %
Whirlpool	WAI-ITI	25 g	20 min	4.1 %
Przy 90 stopniach.				
Dry Hop	Rakau (NZ)	200 g	5 day(s)	9.5 %
Whirlpool	WAI-ITI	25 g	10 min	4.1 %
Przy 80 stopniach.				

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

Safale US-05	Ale	Dry	11 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	10 g	Mash	60 min