

NZ APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (47.6%) | 80 % | 5 |
| Grain | BESTMALZ - Best Wheat Malt | 0.6 kg (11.4%) | 82 % | 4 |
| Grain | Crystal II 200 | 0.15 kg (2.9%) | 71 % | 200 |
| Grain | Viking Pilsner malt | 2 kg (38.1%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Weimea | 15 g | 60 min | 17.4 % |
| Boil | Nelson Sauvín | 20 g | 20 min | 11 % |
| Boil | Nelson Sauvín | 10 g | 10 min | 11 % |
| Boil | Rakau (NZ) | 15 g | 10 min | 9.5 % |
| Boil | Rakau (NZ) | 10 g | 0 min | 9.5 % |
| Boil | Nelson Sauvín | 20 g | 0 min | 11 % |
| Whirlpool | Rakau (NZ) | 10 g | 120 min | 9.5 % |
| Whirlpool | Nelson Sauvín | 25 g | 120 min | 11 % |
| Dry Hop | Weimea | 25 g | 5 day(s) | 17.4 % |
| Dry Hop | Nelson Sauvín | 25 g | 5 day(s) | 11 % |
| Dry Hop | Rakau (NZ) | 20 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |