

## NZ APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (66.7%)  | 79 %  | 6   |
| Grain | Pszeniczny        | 1.5 kg (25%)  | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.5 kg (8.3%) | 60 %  | 3   |

### Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | Nelson Sauvín | 20 g   | 5 min  | 11 %       |
| Boil      | Marynka       | 30 g   | 60 min | 10 %       |
| Boil      | Galaxy        | 20 g   | 5 min  | 15 %       |
| Whirlpool | Nelson Sauvín | 30 g   | ---    | 11 %       |
| Whirlpool | Galaxy        | 30 g   | ---    | 15 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | ---    | 11 %       |
| Dry Hop   | riwaka        | 50 g   | ---    | 5 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us 05 | Ale  | Dry  | 11 g   | ---        |