

## NZ APA

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- Gravity **12.8 BLG**
- ABV ---
- IBU **38**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.22 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt  | 5 kg (89.3%)  | 85 %  | 7   |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (8.9%) | 80 %  | 6   |
| Grain | Carahell                   | 0.1 kg (1.8%) | 77 %  | 26  |

### Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Pacific Gem | 15 g   | 40 min   | 14.9 %     |
| Boil      | Pacific Gem | 15 g   | 15 min   | 14.9 %     |
| Whirlpool | Citra       | 15 g   | 0 min    | 13.5 %     |
| Boil      | Rakau (NZ)  | 10 g   | 15 min   | 9.5 %      |
| Whirlpool | Rakau (NZ)  | 20 g   | 0 min    | 9.5 %      |
| Whirlpool | Mosaic      | 15 g   | 0 min    | 11.7 %     |
| Dry Hop   | Rakau (NZ)  | 40 g   | 5 day(s) | 9.5 %      |
| Dry Hop   | Citra       | 15 g   | 5 day(s) | 13.5 %     |
| Dry Hop   | Mosaic      | 15 g   | 5 day(s) | 11.7 %     |