

# NZ Hazy Pale Ale

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **54**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (74.9%)	80 %	5
Grain	Viking Wheat Malt	0.63 kg (12.6%)	83 %	5
Grain	Platki owsiane	0.63 kg (12.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Whirlpool	Nelson Sauvignon	25 g	0 min	11 %
80 st 10 min				
Whirlpool	Motueka	50 g	0 min	7 %
Dry Hop	Wai-iti	50 g	4 day(s)	4.1 %
Dry Hop	Motueka	50 g	4 day(s)	7 %