

## P.39 - NZ Pale Ale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **29.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (76%)	85 %	7
Adjunct	Chleb pszenno żytni	0.7 kg (14%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (10%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	10 g	20 min	11 %
Whirlpool	Nelson Sauvin	90 g	20 min	11 %
Dry Hop	Nelson Sauvin	200 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Notes

- Woda do zacierania 15 L.
  - Kwas mlekowy - 2,4 ml
  - Chlorek wapnia (CaCl<sub>2</sub>) - 1,5 g
  - Gips piwowarski (CaSO<sub>4</sub>) - 2,6 g
  - Sól epsom (MgSO<sub>4</sub>) - 2,3 g

Woda do wyśładzania 24 l

- Kwas mlekowy - 3,8 ml
- Chlorek wapnia ( $\text{CaCl}_2$ ) - 2,4 g
- Gips piwowarski ( $\text{CaSO}_4$ ) - 4,1 g
- Sól epsom ( $\text{MgSO}_4$ ) - 3,6 g

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