

# Surf Rider - AUS/NZ pale ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (40%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	25 min	15 %
Boil	Vic Secret	15 g	25 min	16.3 %
Aroma (end of boil)	Rakau (NZ)	20 g	0 min	9.5 %
Aroma (end of boil)	Motueka	20 g	0 min	7 %
Whirlpool	Galaxy	20 g	0 min	15 %
Whirlpool	Vic Secret	20 g	0 min	16.3 %
Dry Hop	Rakau (NZ)	25 g	0 day(s)	9.5 %
Dry Hop	Motueka	25 g	4 day(s)	7 %
Dry Hop	Galaxy	15 g	4 day(s)	15 %
Dry Hop	Vic Secret	15 g	4 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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## Notes

- Hop stand (whirlpool) - od 80C - 40 minut  
Wyszło - 20l - 13 BLG - ok. 5.4 % alk.  
*Aug 13, 2020, 11:02 AM*