New Zealand Pale Ale (Single Hop Waimea) 23.01.21

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(100%)*	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	70 min	17 %
Boil	Waimea	15 g	10 min	17 %
Whirlpool	Waimea	30 g	0 min	17 %
Dry Hop	Waimea	30 g	10 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	75 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.