

NewZealandHops#1

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **7.9**
- 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 **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	2
Grain	Viking Vienna Malt	0.5 kg (9.1%)	79 %	7
Grain	Viking Karmel 150	0.5 kg (9.1%)	75 %	150
Grain	Platki owsiane błyskawiczne	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet NZ	20 g	60 min	11.7 %
Aroma (end of boil)	Kohatu NZ	30 g	10 min	5.8 %
Dry Hop	Kohatu NZ	70 g	4 day(s)	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	5 g	Mash	60 min
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