

NZ PALE ALE

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	10 g	60 min	11 %
Boil	Rakau (NZ)	5 g	30 min	9.5 %
Dry Hop	Rakau (NZ)	15 g	3 day(s)	9.5 %
Dry Hop	Nelson Sauvignon	15 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min