

NZ APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Pszeniczny	1.5 kg (25%)	85 %	4
Grain	Płatki owsiane	0.5 kg (8.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon Blanc	20 g	5 min	11 %
Boil	Marynka	30 g	60 min	10 %
Boil	Galaxy	20 g	5 min	15 %
Whirlpool	Nelson Sauvignon Blanc	30 g	---	11 %
Whirlpool	Galaxy	30 g	---	15 %
Dry Hop	Nelson Sauvignon Blanc	50 g	---	11 %
Dry Hop	riwaka	50 g	---	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11 g	---