

## #18 Nowozelandzki Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **10.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	45
Liquid Extract	Bruntal	1.7 kg (50%)	80 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL	10 g	60 min	11 %
Boil	lunga PL	10 g	30 min	11 %
Boil	Nelson Sauvín NZ szyszka	10 g	30 min	10.6 %
Aroma (end of boil)	Nelson Sauvín NZ szyszka	25 g	10 min	10.6 %
Dry Hop	Nelson Sauvín NZ szyszka	65 g	5 day(s)	10.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile