

## #18 NZ Hazy Pale Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Whirlpool	Nelson Sauvín	15 g	20 min	11 %
Whirlpool	Motueka	40 g	20 min	7 %
Dry Hop	Waimea	50 g	2 day(s)	17 %
Dry Hop	Kohatu	50 g	2 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	1500 ml	White Labs