

# JAZZ GARAGE - NZPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **92**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (37%)	80 %	5
Grain	golden ale	1 kg (37%)	80 %	6
Grain	Strzegom Pszeniczny	0.7 kg (25.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	15.3 %
Aroma (end of boil)	Waimea	30 g	15 min	17 %
Whirlpool	Waimea	30 g	---	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Universal Ale B1	Ale	Dry	10 g	Bulldog

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	15 min