

## Lite NZ PA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **11 %/h**
- Boil size **27.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6.7 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **33.5 liter(s)**

### Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29.1 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.1 kg (71.3%) | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.25 kg (5.7%) | 78 %  | 4   |
| Grain | Słód owsiany Viking  | 0.5 kg (11.5%) | 60 %  | 5   |
| Grain | Płatki owsiane       | 0.5 kg (11.5%) | 85 %  | 3   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Magnum        | 8 g    | 30 min   | 13.5 %     |
| Whirlpool | Galaxy        | 20 g   | 20 min   | 16.3 %     |
| Whirlpool | Nelson Sauvín | 20 g   | 20 min   | 9.4 %      |
| Dry Hop   | Galaxy        | 60 g   | 3 day(s) | 16.3 %     |
| Dry Hop   | Nelson Sauvín | 60 g   | 3 day(s) | 9.4 %      |

### Yeasts

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