

# New Zealand Pale Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale Strzegom	2 kg (90.9%)	--- %	---
Grain	Słód karmelowy 30 Strzegom	0.2 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	10 g	55 min	13 %
Boil	Rakau (NZ)	10 g	5 min	9.5 %
Dry Hop	Waimea	20 g	7 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	30 ml	Fermentum Mobile