

New Zeland Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **10.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35
Liquid Extract	Bruntal Pale Ale	1.7 kg (50%)	80 %	35

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	8.3 %
Boil	Mouteka	30 g	10 min	5.8 %
Boil	Amarillo	20 g	5 min	8.3 %
Aroma (end of boil)	Nelson Sauvignon	30 g	0 min	11.1 %
Dry Hop	Nelson Sauvignon	30 g	0 day(s)	11.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale