

# New Zeland White APA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **4.6**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **65 min**
- Evaporation rate **1 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (80.4%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4
Grain	Płatki pszeniczne	0.5 kg (8.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	30 min	11.8 %
Boil	southern cross	10 g	10 min	14 %
Boil	Dr Rudi	10 g	10 min	11.8 %
Aroma (end of boil)	Green Bullet	10 g	1 min	11 %
Aroma (end of boil)	Dr Rudi	10 g	1 min	11.8 %
Dry Hop	southern cross	20 g	3 day(s)	14 %
Dry Hop	Green Bullet	20 g	3 day(s)	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
us-05	Ale	Dry	11.5 g	---