

# Nu Zeeland Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Caramel Pils	1 kg (16.7%)	75 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	25 g	30 min	10.7 %
Boil	Waimea	25 g	15 min	17 %
Aroma (end of boil)	Pacifica (NZ)	25 g	5 min	5.5 %
Whirlpool	Rakau (NZ)	10 g	20 min	10.7 %
Whirlpool	Waimea	10 g	20 min	17 %
Whirlpool	Pacifica (NZ)	10 g	20 min	5.5 %
Dry Hop	Pacifica (NZ)	15 g	4 day(s)	5.5 %
Dry Hop	Waimea	15 g	3 day(s)	17 %
Dry Hop	Rakau (NZ)	15 g	2 day(s)	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis