

NZ HAZY Ale (Nelson Sauvín, Motueka, Southern Cross)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **16**
- SRM **4.4**
- Style **American Pale Ale**

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)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	6
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	45 g	15 min	7 %
Whirlpool	Motueka	45 g	0 min	7 %
Whirlpool	Nelson Sauvín	45 g	0 min	11 %
Whirlpool	Southern Cross	45 g	0 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11.5 g	Safe Ale