

NZ Hazy Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Pszeniczny	0.8 kg (14.5%)	85 %	4
Grain	Pilzneński	0.4 kg (7.3%)	81 %	4
Grain	Płatki owsiane	1.3 kg (23.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	10 g	60 min	11 %
Whirlpool	Nelson Sauvignon	15 g	1 min	11 %
Whirlpool	Motueka	40 g	1 min	7 %
Dry Hop	Waimea	50 g	5 day(s)	17 %
Dry Hop	Kohatu	50 g	4 day(s)	7.8 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	200 ml	Fermentum Mobile