

## NZ PA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (83.3%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (8.3%)	78 %	4
Grain	Rye, Flaked	0.3 kg (8.3%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross (NZ)	10 g	60 min	14 %
Boil	Southern Cross (NZ)	20 g	10 min	14 %
Aroma (end of boil)	Pacific Gem	10 g	0 min	15.3 %
Aroma (end of boil)	Rakau (NZ)	10 g	0 min	9.5 %
Aroma (end of boil)	Southern Cross (NZ)	10 g	0 min	14 %
Dry Hop	Pacific Gem	20 g	7 day(s)	15.3 %
Dry Hop	Rakau (NZ)	20 g	7 day(s)	9.5 %
Dry Hop	Southern Cross (NZ)	20 g	7 day(s)	14 %

### Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	30 min