

# NZ Pale Ale

- Gravity **12.5 BLG**
- ABV ---
- IBU **42**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (88.9%)   | 79 %  | 6   |
| Grain | Pszeniczny        | 0.5 kg (11.1%) | 85 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Rakau (NZ) | 10 g   | 25 min   | 9.5 %      |
| Aroma (end of boil) | Rakau (NZ) | 20 g   | 20 min   | 9.5 %      |
| Boil                | Rakau (NZ) | 20 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Motueka    | 20 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Rakau (NZ) | 20 g   | 5 min    | 9.5 %      |
| Whirlpool           | Rakau (NZ) | 30 g   | 0 min    | 9.5 %      |
| Whirlpool           | Motueka    | 10 g   | 0 min    | 7 %        |
| Dry Hop             | Motueka    | 70 g   | 5 day(s) | 7 %        |

## Yeasts

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