

nz partial mash

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **10**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 3.4 kg (77.3%) | 80 % | 35 |
| Grain | słód jęczmienny | 0.5 kg (11.4%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (11.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 11 % |
| Boil | Chinook | 20 g | 10 min | 11 % |
| Whirlpool | Vic Secret | 20 g | 3 min | 14 % |
| Dry Hop | Rakau (NZ) | 30 g | 6 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 300 ml | --- |