

NZIPA32022

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **6.6**
- Style **Saison**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (14.3%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Płatki pszeniczne	0.6 kg (8.6%)	60 %	3
Grain	Caramunich® typ I	0.4 kg (5.7%)	73 %	80

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Boil	Motueka	15 g	60 min	7 %
Boil	Wai-iti	15 g	60 min	4.1 %
Boil	Galaxy	10 g	5 min	15 %
Boil	Motueka	10 g	5 min	7 %
Boil	Wai-iti	20 g	5 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	1 g	Fermentis