

# NZTea APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **38**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **13.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (87%)	80 %	5
Grain	Weyermann - Carapils	0.15 kg (4.3%)	78 %	4
Grain	Płatki pszeniczne	0.15 kg (4.3%)	85 %	3
Grain	Strzegom Monachijski typ I	0.15 kg (4.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Motueka	15 g	15 min	7 %
Boil	Motueka	10 g	5 min	7 %
Dry Hop	Nelson Sauvign	20 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	70 ml	Fermentum Mobile