

# Owca Nowozelandzka

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **9.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Viking Pale Ale malt | 2.3 kg (40.7%) | 80 %  | 6   |
| Grain   | Pilznieński          | 2.5 kg (44.2%) | 81 %  | 4   |
| Grain   | Pszeniczny           | 0.3 kg (5.3%)  | 85 %  | 4   |
| Grain   | Strzegom Karmel 600  | 0.15 kg (2.7%) | 68 %  | 601 |
| Adjunct | Płatki owsiane       | 0.4 kg (7.1%)  | 85 %  | 3   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Pacific Gem | 20 g   | 50 min   | 15.3 %     |
| Boil    | Vic Secret  | 20 g   | 10 min   | 16.3 %     |
| Boil    | Pacific Gem | 20 g   | 5 min    | 15.3 %     |
| Dry Hop | Pacific Gem | 30 g   | 4 day(s) | 15.3 %     |
| Dry Hop | Vic Secret  | 30 g   | 4 day(s) | 16.3 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |