

## #003 IGOR'S NEW ZEALAND PALE ALE

- Gravity **11.7 BLG**
- ABV ---
- IBU **35**
- SRM **7.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (30.7%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (30.7%)	79 %	6
Grain	Karmelowy Czerwony	0.4 kg (12.3%)	75 %	59
Grain	Strzegom Bursztynowy	0.3 kg (9.2%)	70 %	49
Grain	Płatki orkiszowe	0.16 kg (4.9%)	80 %	4
Grain	Płatki owsiane	0.4 kg (12.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6.8 %
Boil	Motueka	10 g	20 min	8 %
Boil	WAI-ITI	10 g	20 min	2.8 %
Boil	Cascade	10 g	20 min	6.8 %
Boil	Motueka	10 g	5 min	8 %
Boil	WAI-ITI	10 g	5 min	2.8 %
Boil	Cascade	10 g	5 min	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech urlandzki	4 g	Boil	15 min