

#207 Superdelic & Riwaka NZ hazy APA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-------------|-------|-----|
| Grain | Pale Ale Maris Otter Extra Crisp | 5 kg (100%) | 80 % | 3.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Aroma (end of boil) | Superdelic NZ 2023 | 15 g | 60 min | 9 % |
| Aroma (end of boil) | Riwaka NZ 2022 | 15 g | 60 min | 3.3 % |
| Dry Hop | Superdelic NZ 2023 | 35 g | 7 day(s) | 9 % |
| Dry Hop | Riwaka NZ 2022 | 35 g | 7 day(s) | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP091 Best Coast Hazy Ale | Ale | Slant | 50 ml | White Labs |