

crisp nz

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.4**

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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (76.9%)	81 %	4
Grain	Weyermann - Carapils	1 kg (15.4%)	78 %	4
Grain	Rice, Flaked	0.5 kg (7.7%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	30 g	60 min	3 %
Whirlpool	Wai-iti	120 g	40 min	3 %
Dry Hop	Wai-iti	30 g	3 day(s)	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	7 g	Mangrove Jack's