

## Dealer NZPA 3

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (55.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16
Grain	Słód pszeniczny Bestmalz	1.5 kg (33.3%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	13.7 g	60 min	13.1 %
Whirlpool	Pacific Jade	20 g	10 min	14.5 %
Whirlpool	Amarillo	10 g	10 min	8.3 %
Boil	Amarillo	4 g	60 min	8.3 %
Dry Hop	Pacific Jade	29 g	4 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.65 g	Fermentis