

Lite NZ PA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **11 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **6.7 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **33.5 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.1 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (71.3%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (5.7%)	78 %	4
Grain	Słód owsiany Viking	0.5 kg (11.5%)	60 %	5
Grain	Płatki owsiane	0.5 kg (11.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	8 g	30 min	13.5 %
Whirlpool	Galaxy	20 g	20 min	16.3 %
Whirlpool	Nelson Sauvignon	20 g	20 min	9.4 %
Dry Hop	Galaxy	60 g	3 day(s)	16.3 %
Dry Hop	Nelson Sauvignon	60 g	3 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis