

## Nowa Zelandia #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 1.4 kg (58.3%) | 80 %  | 5   |
| Grain | Pilzneński                 | 0.8 kg (33.3%) | 81 %  | 4   |
| Grain | Pszeniczny                 | 0.1 kg (4.2%)  | 85 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 0.1 kg (4.2%)  | 80 %  | 15  |

### Hops

| Use for   | Name                | Amount | Time   | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil      | Rakau (NZ)          | 5 g    | 60 min | 10.2 %     |
| Boil      | Wai-iti             | 10 g   | 15 min | 2.5 %      |
| Boil      | Hallertau Tradition | 10 g   | 15 min | 5.2 %      |
| Whirlpool | Rakau (NZ)          | 15 g   | 30 min | 10.2 %     |
| Whirlpool | Wai-iti             | 20 g   | 30 min | 2.5 %      |
| Whirlpool | Lublin (Lubelski)   | 10 g   | 30 min | 3.8 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | Fermentis  |