

## 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