

NZ APA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **1 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **13.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **74 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **74C**
- Keep mash **1 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **13.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 10 g | 30 min | 11 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Boil | Mosaic | 10 g | 20 min | 10 % |
| Boil | Marynka | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |