

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 Sauvignon Blanc	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