

## NZ APA

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- Gravity **12.8 BLG**
- ABV ---
- IBU **38**
- SRM **6.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.22 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (89.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (8.9%)	80 %	6
Grain	Carahell	0.1 kg (1.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	40 min	14.9 %
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Whirlpool	Citra	15 g	0 min	13.5 %
Boil	Rakau (NZ)	10 g	15 min	9.5 %
Whirlpool	Rakau (NZ)	20 g	0 min	9.5 %
Whirlpool	Mosaic	15 g	0 min	11.7 %
Dry Hop	Rakau (NZ)	40 g	5 day(s)	9.5 %
Dry Hop	Citra	15 g	5 day(s)	13.5 %
Dry Hop	Mosaic	15 g	5 day(s)	11.7 %