

NZ PA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **43**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (83.3%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (8.3%) | 78 % | 4 |
| Grain | Rye, Flaked | 0.3 kg (8.3%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|----------|------------|
| Boil | Southern Cross (NZ) | 10 g | 60 min | 14 % |
| Boil | Southern Cross (NZ) | 20 g | 10 min | 14 % |
| Aroma (end of boil) | Pacific Gem | 10 g | 0 min | 15.3 % |
| Aroma (end of boil) | Rakau (NZ) | 10 g | 0 min | 9.5 % |
| Aroma (end of boil) | Southern Cross (NZ) | 10 g | 0 min | 14 % |
| Dry Hop | Pacific Gem | 20 g | 7 day(s) | 15.3 % |
| Dry Hop | Rakau (NZ) | 20 g | 7 day(s) | 9.5 % |
| Dry Hop | Southern Cross (NZ) | 20 g | 7 day(s) | 14 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 30 min |