

# NZ pale Ale

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- Gravity **13.8 BLG**
- ABV ---
- IBU **42**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **43 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **32.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.5 kg (79.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.25 kg (2.3%)	75 %	30
Grain	Płatki owsiane	2 kg (18.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	13.3 %
Aroma (end of boil)	Wakatu	50 g	5 min	4.9 %
Aroma (end of boil)	Nelson Sauvín	50 g	0 min	11.1 %
Whirlpool	Rakau (NZ)	50 g	5 min	10.2 %
Whirlpool	Pacific Jade	50 g	5 min	12.9 %
Whirlpool	Nelson Sauvín	50 g	5 min	11.1 %