

NZ Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **39**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.3 kg (84%)	80 %	4
Grain	Weyermann - Carapils	0.32 kg (6.3%)	78 %	4
Grain	Płatki owsiane	0.5 kg (9.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	30 min	12.8 %
Aroma (end of boil)	Cascade	30 g	10 min	6 %
Dry Hop	Wakatu	90 g	3 day(s)	5.3 %
Dry Hop	Wai-iti	90 g	3 day(s)	1.4 %
Dry Hop	Cascade	70 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Pożywka	5 g	Boil	10 min
Other	witamina C	4 g	Secondary	3 day(s)