

# NZ Pale Ale

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- Gravity **12.5 BLG**
- ABV ---
- IBU **42**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (88.9%)	79 %	6
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	10 g	25 min	9.5 %
Aroma (end of boil)	Rakau (NZ)	20 g	20 min	9.5 %
Boil	Rakau (NZ)	20 g	15 min	9.5 %
Aroma (end of boil)	Motueka	20 g	10 min	7 %
Aroma (end of boil)	Rakau (NZ)	20 g	5 min	9.5 %
Whirlpool	Rakau (NZ)	30 g	0 min	9.5 %
Whirlpool	Motueka	10 g	0 min	7 %
Dry Hop	Motueka	70 g	5 day(s)	7 %

## Yeasts

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