

## NZ Session APA

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (85.1%)	80 %	4
Grain	Pszeniczny	0.5 kg (10.6%)	85 %	4
Grain	Płatki owsiane	0.2 kg (4.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo USA	10 g	60 min	18.7 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Aroma (end of boil)	Nelson Sauvín	40 g	0 min	11 %
Boil	Nelson Sauvín	10 g	30 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---