

NZession

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2 kg (71.4%)	83 %	6
Grain	Pszeniczny	0.8 kg (28.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	15 g	60 min	12 %
Dry Hop	Nectaron	35 g	2 day(s)	12 %
Dry Hop	Wai-iti	50 g	2 day(s)	2.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis