

NZ Hazy Pale Ale #1

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **56**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.63 kg (90%)	81 %	6
Grain	Płatki pszeniczne	0.63 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	18.75 g	60 min	11 %
Whirlpool	Nelson Sauvin	106.25 g	30 min	11 %
Dry Hop	Nelson Sauvin	125 g	1 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP644	Ale	Liquid	37.5 ml	White Labs