

#16 NZ HaZy Pale Ale 12BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (70%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (10%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (10%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.5 kg (10%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 10 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvín | 15 g | 10 min | 11 % |
| Whirlpool | Motueka | 40 g | 10 min | 7 % |
| Dry Hop | Waimea | 50 g | 5 day(s) | 17 % |
| Dry Hop | Kohatu | 50 g | 5 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 22 g | Lallemand |

Notes

- Woda Primavera 34litry (15,19)_Light colored and hoppy
CaSo4 3g (1,3;1,7)
NaCl 0,8g (0,4;0,4)
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