

# APA New Zealand

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Eraclea pilzneński	4 kg (80%)	80 %	3
Grain	Płatki owsiane	1 kg (20%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Nelson Sauvín	30 g	7 day(s)	12 %
Aroma (end of boil)	Nelson Sauvín	60 g	10 min	12 %

## Yeasts

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