

Dealer NZPA 3

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **4.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.1%) | 79 % | 16 |
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (33.3%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Citra | 13.7 g | 60 min | 13.1 % |
| Whirlpool | Pacific Jade | 20 g | 10 min | 14.5 % |
| Whirlpool | Amarillo | 10 g | 10 min | 8.3 % |
| Boil | Amarillo | 4 g | 60 min | 8.3 % |
| Dry Hop | Pacific Jade | 29 g | 4 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 12.65 g | Fermentis |