

# Hobbit Njuzeland Pale Ale

---

- Gravity **12.1 BLG**
- ABV ---
- IBU **94**
- SRM **4.6**
- Style **Rye IPA**

## 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 **5 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (91.8%)	79 %	6
Grain	Żytni	0.4 kg (8.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	100 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S33	Ale	Dry	11 g	Fermentis