

# HOPFEST NZ

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **33**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **0 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.55 kg (96.6%)	80 %	4
Grain	Caramel/Crystal Malt - 40L	0.09 kg (3.4%)	74 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (Alpharoma)	10 g	30 min	10.5 %
Boil	Vic Secret	15 g	15 min	15.5 %
Dry Hop	Vic Secret	50 g	0 day(s)	15.5 %
Dry Hop	Wai-iti	50 g	0 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	11 g	DCL/Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan Magnezu (MgSO4)	2.51 g	Mash	60 min

Water Agent	Gips (Calcium Sulfate)	1.04 g	Mash	60 min
Water Agent	Sól	0.12 g	Mash	60 min
Water Agent	Siarczan Magnezu (MgSO4)	6.16 g	Boil	60 min
Water Agent	Gips (Calcium Sulfate)	2.56 g	Boil	60 min
Water Agent	Sól	0.29 g	Boil	60 min
Fining	Whirlfloc Tablet	1000 g	Boil	10 min