

New Zealand Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **4.9**
- 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 **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (81.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (10.2%) | 83 % | 5 |
| Grain | Strzegom Karmel 30 | 0.4 kg (8.2%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Pacific Jade | 20 g | 60 min | 13 % |
| Boil | Rakau (NZ) | 20 g | 5 min | 9.5 % |
| Dry Hop | Waimea | 40 g | 7 day(s) | 17 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 15 min |