

New Zeland Pale Ale

- Gravity **14.7 BLG**
- ABV ---
- IBU **40**
- SRM **7.1**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 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 **67 C**, Time **65 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	waimea	15 g	60 min	17.3 %
Boil	Sticklebract	30 g	5 min	12 %
Boil	Waimea	15 g	0 min	17 %
Boil	Motueka	20 g	0 min	7 %
Dry Hop	Waimea	30 g	6 day(s)	17 %
Dry Hop	Motueka	10 g	6 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile