

## NZ APA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **50**
- SRM **6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.6%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	0.6 kg (11.4%)	82 %	4
Grain	Crystal II 200	0.15 kg (2.9%)	71 %	200
Grain	Viking Pilsner malt	2 kg (38.1%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Weimea	15 g	60 min	17.4 %
Boil	Nelson Sauvignon	20 g	20 min	11 %
Boil	Nelson Sauvignon	10 g	10 min	11 %
Boil	Rakau (NZ)	15 g	10 min	9.5 %
Boil	Rakau (NZ)	10 g	0 min	9.5 %
Boil	Nelson Sauvignon	20 g	0 min	11 %
Whirlpool	Rakau (NZ)	10 g	120 min	9.5 %
Whirlpool	Nelson Sauvignon	25 g	120 min	11 %
Dry Hop	Weimea	25 g	5 day(s)	17.4 %
Dry Hop	Nelson Sauvignon	25 g	5 day(s)	11 %
Dry Hop	Rakau (NZ)	20 g	5 day(s)	9.5 %

### Yeasts

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