

# NZ Hazy Pale Ale

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **41**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **74.5 C**, Time **1 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **1 min**
- Temp **73 C**, Time **15 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **72C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **74.5C**
- Sparge using **36.4 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (77.5%)	80 %	5
Grain	Łatki owsiane	1.1 kg (15.5%)	60 %	3
Grain	Monachijski	0.5 kg (7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	60 min	15 %
Whirlpool	Motueka	50 g	30 min	7 %
Whirlpool	Nelson Sauvín	50 g	30 min	11 %
Dry Hop	Motueka	70 g	7 day(s)	7 %
Dry Hop	Nelson Sauvín	40 g	7 day(s)	11 %
Dry Hop	Sabro	20 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis