

## nz oat pale

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **2.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **380 liter(s)**
- Trub loss **5 %**
- Size with trub loss **399 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **480.7 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **216 liter(s)**
- Total mash volume **288 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Plzen	52 kg (72.2%)	80.5 %	2
Grain	Simpsons ovseny slad	20 kg (27.8%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	500 g	15 min	14.8 %
Boil	Wai-iti	300 g	5 min	3 %
Boil	Wakatu	300 g	5 min	8.5 %
Boil	Rakau (NZ)	300 g	5 min	12 %
Dry Hop	Wai-iti	700 g	5 day(s)	3 %
Dry Hop	Wakatu	700 g	5 day(s)	8.5 %
Dry Hop	Rakau (NZ)	700 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	500 g	---