

## NZ PA

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- Gravity **13 BLG**
- ABV ---
- IBU **40**
- SRM **7.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.8 kg (94.3%)	79 %	6
Grain	Strzegom Karmel 150	0.1 kg (1.6%)	75 %	150
Grain	Pszeniczny	0.25 kg (4.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	20 g	60 min	13 %
Boil	Green Bullet	20 g	15 min	11 %
Boil	Dr Rudi	15 g	5 min	11.8 %
Boil	Pacific Jade	15 g	0 min	13 %
Aroma (end of boil)	WAI-ITI	15 g	0 min	4.1 %
Dry Hop	WAI-ITI	40 g	4 day(s)	4.1 %
Dry Hop	Pacific Jade	40 g	4 day(s)	13 %

### Yeasts

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