

NZ PA

- 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 |