

# NZ Pale ALe

- Gravity **12.1 BLG**
- ABV ---
- IBU **41**
- SRM **4.4**

## 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 **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **60 min** at **70C**
- Sparge using **40.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	9 kg (90%)	81 %	4
Grain	Pszeniczny	1 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	50 g	60 min	10.7 %
Boil	Pacifica (NZ)	50 g	15 min	5.5 %
Aroma (end of boil)	Pacifica (NZ)	50 g	0 min	5.5 %
Aroma (end of boil)	Rakau (NZ)	50 g	0 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
M54 California Lager	Ale	Slant	400 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min