

# NZ pale ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (84.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.8%)	75 %	30
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	14 %
Aroma (end of boil)	Nelson Sauvín	30 g	5 min	11 %
Aroma (end of boil)	Rakau (NZ)	30 g	5 min	9.5 %
Whirlpool	Waimea	20 g	---	17 %
Whirlpool	Nelson Sauvín	20 g	---	11 %
Whirlpool	Rakau (NZ)	20 g	---	9.5 %
Dry Hop	Nelson Sauvín	50 g	---	11 %
Dry Hop	Rakau (NZ)	50 g	---	9.5 %

## Yeasts

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