

# NZ Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.2 kg (37.5%)	80 %	5
Grain	Słód owsiany Simpsons	0.8 kg (25%)	61 %	5
Grain	Pilzneński (mieszanka z iNn)	1.2 kg (37.5%)	81 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	12 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11 %
Dry Hop	Rakau (NZ)	50 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	70 ml	Mangrove Jack's