

# Owca Nowozelandzka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **9.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (40.7%)	80 %	6
Grain	Pilznieński	2.5 kg (44.2%)	81 %	4
Grain	Pszeniczny	0.3 kg (5.3%)	85 %	4
Grain	Strzegom Karmel 600	0.15 kg (2.7%)	68 %	601
Adjunct	Płatki owsiane	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	50 min	15.3 %
Boil	Vic Secret	20 g	10 min	16.3 %
Boil	Pacific Gem	20 g	5 min	15.3 %
Dry Hop	Pacific Gem	30 g	4 day(s)	15.3 %
Dry Hop	Vic Secret	30 g	4 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---