

Beer from New Zealand

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Vienna Malt | 5 kg (71.4%) | 81 % | 8 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (28.6%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 55 g | 60 min | 8.6 % |
| Dry Hop | Vermechlo (Polish hops) | 100 g | 9 day(s) | 8.1 % |
| Dry Hop | Wai-iti | 50 g | 9 day(s) | 1.6 % |
| Dry Hop | Enigma (AUS) | 100 g | 9 day(s) | 16.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|-------|--------|------------------|
| Hazy z Fermentum (eksperymentalne) | Ale | Slant | 400 ml | Fermentum Mobile |

Notes

- Warka 63. Warzone 14.05.2021. Wyszło 26l 13 blg, dokładnie tak jak wyliczył brewness:) Przelewane na cichą 02.06. przy 1,5 blg - znowu głębsze odfermentowanie przy pożywce i w smaku jest bardzo obiecujące!.
May 13, 2021, 12:50 PM