

# Beer from New Zealand

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- 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*