

Dealer NZPA 2

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **42**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

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

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (77.1%)	80 %	5
Grain	Strzegom Monachijski typ I	0.3 kg (7.2%)	79 %	16
Grain	Płatki owsiane	0.65 kg (15.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	14.5 %
Boil	Pacific Jade	30 g	10 min	14.5 %
Boil	Amarillo	10 g	10 min	8.3 %
Dry Hop	Pacific Jade	20 g	7 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.65 g	Fermentis