

# Marzenie Nowej Zelandii

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (84.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Liquid Extract	Bruntal Pale Ale	0.5 kg (7.7%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	11 %
Boil	Nelson Sauvín	30 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvín	40 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs