

## New Zealand PA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **83**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.1 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

### Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **9.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	60 min	17 %
Boil	Waimea	15 g	30 min	17 %
Boil	Motueka	20 g	15 min	7 %
Aroma (end of boil)	Motueka	20 g	0 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	60 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min