

New Zealand Pale Ale vol. 2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **1 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 1.8 kg (62.1%) | 81 % | 6 |
| Grain | Pszeniczny | 0.4 kg (13.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (13.8%) | 85 % | 3 |
| Grain | Strzegom Pilznieński | 0.3 kg (10.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 5 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvín | 20 g | 30 min | 11 % |
| Dry Hop | Nelson Sauvín | 75 g | 1 day(s) | 11 % |