

NEW ZELAND PALE ALE V2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.3**
- 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 **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (92.6%)	80 %	5
Grain	Weyermann - Carapils	0.2 kg (7.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	10 g	60 min	10 %
Boil	Nelson Sauvignon Blanc	10 g	15 min	11 %
Dry Hop	Rakau (NZ)	10 g	3 day(s)	10 %
Dry Hop	Nelson Sauvignon Blanc	10 g	3 day(s)	11 %
Dry Hop	Motueka	5 g	5 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	0 min