

# NewZelAus

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **7.6**
- 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 **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	1.346 kg (23%)	80.5 %	2
Grain	Briess - Pale Ale Malt	3 kg (51.3%)	80 %	7
Grain	Briess - Wheat Malt, White	1 kg (17.1%)	85 %	5
Grain	Vienna Malt	0.2 kg (3.4%)	78 %	8
Grain	Biscuit Malt	0.15 kg (2.6%)	79 %	45
Grain	Strzegom Karmel 300	0.15 kg (2.6%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	20 g	50 min	18.1 %
Aroma (end of boil)	Pacifica (NZ)	25 g	5 min	3.1 %
Aroma (end of boil)	Motueka	25 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	200 ml	Mangrove Jack's