

Nowa Zelandia #2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.4 kg (58.3%) | 80 % | 5 |
| Grain | Pilzneński | 0.8 kg (33.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.1 kg (4.2%) | 85 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.1 kg (4.2%) | 80 % | 15 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------------|--------|--------|------------|
| Boil | Rakau (NZ) | 5 g | 60 min | 10.2 % |
| Boil | Wai-iti | 10 g | 15 min | 2.5 % |
| Boil | Hallertau Tradition | 10 g | 15 min | 5.2 % |
| Whirlpool | Rakau (NZ) | 15 g | 30 min | 10.2 % |
| Whirlpool | Wai-iti | 20 g | 30 min | 2.5 % |
| Whirlpool | Lublin (Lubelski) | 10 g | 30 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |