

NZ Hazy Pale Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **54**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.75 kg (74.9%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.63 kg (12.6%) | 83 % | 5 |
| Grain | Platki owsiane | 0.63 kg (12.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------|---------------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Whirlpool | Nelson Sauvín | 25 g | 0 min | 11 % |
| 80 st 10 min | | | | |
| Whirlpool | Motueka | 50 g | 0 min | 7 % |
| Dry Hop | Wai-iti | 50 g | 4 day(s) | 4.1 % |
| Dry Hop | Motueka | 50 g | 4 day(s) | 7 % |