

## NZ PA

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- Gravity **13 BLG**
- ABV ---
- IBU **40**
- SRM **7.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 5.8 kg (94.3%) | 79 %  | 6   |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.6%)  | 75 %  | 150 |
| Grain | Pszeniczny          | 0.25 kg (4.1%) | 85 %  | 4   |

### Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Pacific Jade | 20 g   | 60 min   | 13 %       |
| Boil                | Green Bullet | 20 g   | 15 min   | 11 %       |
| Boil                | Dr Rudi      | 15 g   | 5 min    | 11.8 %     |
| Boil                | Pacific Jade | 15 g   | 0 min    | 13 %       |
| Aroma (end of boil) | WAI-ITI      | 15 g   | 0 min    | 4.1 %      |
| Dry Hop             | WAI-ITI      | 40 g   | 4 day(s) | 4.1 %      |
| Dry Hop             | Pacific Jade | 40 g   | 4 day(s) | 13 %       |

### Yeasts

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