

# Nz pa

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **120**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **36.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	5 kg (68.5%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (27.4%)	79 %	10
Grain	Briess - Caracrysal Wheat Malt	0.3 kg (4.1%)	78 %	108

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	13 g	60 min	11 %
Boil	Motueka	20 g	10 min	7 %
Boil	Motueka	40 g	2 min	7 %
Boil	Vic Secret	15 g	3 min	16.3 %
Boil	Vic Secret	20 g	0 min	16.3 %
Aroma (end of boil)	Galaxy	30 g	0 min	15 %
Whirlpool	Galaxy	60 g	78 min	15 %
Whirlpool	Vic Secret	60 g	70 min	16.3 %
Whirlpool	Motueka	40 g	78 min	7 %
Whirlpool	Nelson Sauvín	37 g	70 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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