

New Zealand Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.1 kg (91.1%)	80 %	5
Grain	Fawcett pszenica prażona	0.3 kg (5.4%)	70 %	6
Grain	Crystal Karmel 150	0.2 kg (3.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	20 g	60 min	12.2 %
Boil	Magnum	5 g	60 min	11.5 %
Boil	Nelson Sauvignon	20 g	10 min	11 %
Aroma (end of boil)	Pacifica (NZ)	30 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog american west	Ale	Dry	10 g	---