

# APA Taiheke NZ

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **72.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (90.9%)	80 %	4
Grain	Strzegom Monachijski typ II	0.25 kg (4.5%)	79 %	22
Grain	Pszeniczny	0.25 kg (4.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	50 min	13 %
Boil	Taiheke	30 g	10 min	7 %
Whirlpool	Taiheke	30 g	10 min	7 %
Dry Hop	Taiheke	30 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis