

# James Cook - New Zealand Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **46**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **5 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 **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern star	20 g	50 min	15.8 %
Boil	Southern star	30 g	5 min	15.8 %
Whirlpool	Nelson Sauvignon Blanc	50 g	5 min	11 %
Dry Hop	Nelson Sauvignon Blanc	100 g	3 day(s)	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min

## Notes

- Fermentacja:

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Burzliwa (7 dni w 17-18 st. C)  
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:

Syrop cukrowy (100 g cukru białego w 500 ml wody) na refermentacji

Dojrzewanie piwa:

3 tygodnie w temperaturze 10-18 st. C.

*Feb 16, 2017, 6:20 PM*