

# New Zealand Pale Ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **43**
- SRM **6.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.05 kg (75%)	79 %	6
Grain	Strzegom Pszeniczny	0.6 kg (11.1%)	81 %	6
Grain	Strzegom Karmelowy 30	0.5 kg (9.3%)	79 %	30
Grain	Płatki owsiane	0.25 kg (4.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	20 g	60 min	12.4 %
Boil	Rakau (NZ)	10 g	30 min	9.5 %
Boil	Rakau (NZ)	10 g	10 min	9.5 %
Boil	Vic Secret (NZ)	10 g	10 min	16.1 %
Boil	Pacific Jade	10 g	0 min	12.4 %
Boil	Rakau (NZ)	10 g	0 min	9.5 %
Boil	Vic Secret (NZ)	10 g	0 min	16.1 %
Dry Hop	Rakau (NZ)	17 g	3 day(s)	9.5 %
Dry Hop	Vic Secret (NZ)	25 g	3 day(s)	16.1 %
Dry Hop	Pacific Jade	15 g	3 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	6 g	Mash	60 min