

# NZ AUS Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **11.1**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	15 g	30 min	16.3 %
Boil	Nelson Sauvín	15 g	30 min	11 %
Aroma (end of boil)	Vic Secret	10 g	5 min	16.3 %
Aroma (end of boil)	Nelson Sauvín	10 g	5 min	11 %
Dry Hop	Cascade PL	100 g	3 day(s)	5.2 %
Aroma (end of boil)	Vic Secret	15 g	0 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---