

# NZ Hazy Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (67.4%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.2%)	60 %	3
Grain	Płatki pszeniczne	0.45 kg (10.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Nelson Sauvín	10 g	60 min	11 %
Whirlpool	Nelson Sauvín	65 g	5 min	11 %
Whirlpool	Motueka	40 g	5 min	7 %
Dry Hop	Waimea	50 g	3 day(s)	17 %
Dry Hop	Kohatu	50 g	3 day(s)	7.8 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	1000 ml	White Labs