

NZ Hazy Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 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 **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.75 kg (75%) | 80 % | 5 |
| Grain | Pszeniczny | 0.625 kg (12.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.625 kg (12.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 12 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvín | 20 g | 10 min | 11 % |
| Whirlpool | Motueka | 50 g | 10 min | 7 % |
| Dry Hop | Waimea | 62 g | 2 day(s) | 17 % |
| Dry Hop | Kohatu | 62 g | 2 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|---------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 1200 ml | White Labs |