

NZ pale Ale

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **45.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **43 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **32.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **45.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 8.5 kg (79.1%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg (2.3%) | 75 % | 30 |
| Grain | Płatki owsiane | 2 kg (18.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Warrior | 40 g | 60 min | 13.3 % |
| Aroma (end of boil) | Wakatu | 50 g | 5 min | 4.9 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 0 min | 11.1 % |
| Whirlpool | Rakau (NZ) | 50 g | 5 min | 10.2 % |
| Whirlpool | Pacific Jade | 50 g | 5 min | 12.9 % |
| Whirlpool | Nelson Sauvín | 50 g | 5 min | 11.1 % |