

## nz partial mash

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **10**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (77.3%)	80 %	35
Grain	słód jęczmienny	0.5 kg (11.4%)	82 %	5
Grain	Płatki owsiane	0.5 kg (11.4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	11 %
Boil	Chinook	20 g	10 min	11 %
Whirlpool	Vic Secret	20 g	3 min	14 %
Dry Hop	Rakau (NZ)	30 g	6 day(s)	9.5 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	300 ml	---