

# NZPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **46.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt  | 7.6 kg (85.8%) | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.76 kg (8.6%) | 75 %  | 30  |
| Grain | Płatki pszeniczne     | 0.5 kg (5.6%)  | 85 %  | 3   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Pacific Jade | 38 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Rakau (NZ)   | 38 g   | 5 min    | 9.5 %      |
| Dry Hop             | Waimea       | 76 g   | 3 day(s) | 17 %       |

## Yeasts

| Name         | Type | Form  | Amount   | Laboratory |
|--------------|------|-------|----------|------------|
| Safale US-05 | Ale  | Slant | 180.5 ml | Fermentis  |