

Owca Nowozelandzka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **9.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (40.7%) | 80 % | 6 |
| Grain | Pilznieński | 2.5 kg (44.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.3 kg (5.3%) | 85 % | 4 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.7%) | 68 % | 601 |
| Adjunct | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 20 g | 50 min | 15.3 % |
| Boil | Vic Secret | 20 g | 10 min | 16.3 % |
| Boil | Pacific Gem | 20 g | 5 min | 15.3 % |
| Dry Hop | Pacific Gem | 30 g | 4 day(s) | 15.3 % |
| Dry Hop | Vic Secret | 30 g | 4 day(s) | 16.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |