

P.39 - NZ Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (76%)	85 %	7
Adjunct	Chleb pszenno żytni	0.7 kg (14%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (10%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	20 min	11 %
Whirlpool	Nelson Sauvín	90 g	20 min	11 %
Dry Hop	Nelson Sauvín	200 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- Woda do zacierania 15 L.
 - Kwas mlekowy - 2,4 ml
 - Chlorek wapnia (CaCl₂) - 1,5 g
 - Gips piwowarski (CaSO₄) - 2,6 g
 - Sól epsom (MgSO₄) - 2,3 g

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Woda do wysładzania 24 l

- Kwas mlekowy - 3,8 ml
- Chlorek wapnia (CaCl_2) - 2,4 g
- Gips piwowarski (CaSO_4) - 4,1 g
- Sól epsom (MgSO_4) - 3,6 g

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