

# NEW ZEALAND INDIA PALE ALE

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **71**
- SRM **7.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Castle Pale Ale      | 5.3 kg (80.9%) | 80 %  | 8   |
| Grain | Strzegom Wiedeński   | 0.7 kg (10.7%) | 79 %  | 10  |
| Grain | Caraamber            | 0.3 kg (4.6%)  | 75 %  | 59  |
| Grain | Weyermann - Carapils | 0.25 kg (3.8%) | 78 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Pacific Gem | 30 g   | 90 min   | 15.3 %     |
| Boil                | Dr Rudi     | 20 g   | 20 min   | 11.8 %     |
| Boil                | Orbit       | 30 g   | 5 min    | 9.8 %      |
| Aroma (end of boil) | Pacific Gem | 20 g   | 0 min    | 15.3 %     |
| Dry Hop             | Dr Rudi     | 30 g   | 3 day(s) | 11.8 %     |
| Dry Hop             | Orbit       | 20 g   | 3 day(s) | 9.8 %      |

## Yeasts

| Name    | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US - 05 | Ale  | Dry  | 11.8 g | safale     |