

## 5. Aotearoa Ale 12 BLG 25l

- Gravity **11.2 BLG**
- ABV ---
- IBU **17**
- SRM **5.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **53 C**, Time **10 min**
- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.75 kg (75%)	81 %	2
Grain	Pszeniczny	0.6 kg (12%)	85 %	4
Grain	Strzegom Karmel 30	0.4 kg (8%)	75 %	30
Grain	Biscuit Malt	0.25 kg (5%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	11 %
Aroma (end of boil)	Motueka	82 g	0 min	7 %
Aroma (end of boil)	Nelson Sauvign	32 g	0 min	11 %
Whirlpool	Hallertau Blanc	50 g	0 min	11 %
Dry Hop	Enigma (AUS)	50 g	0 day(s)	17.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP670 - American Farmhouse Blend	Ale	Liquid	35 ml	White Labs

## Notes

- Chmiel dodawany w mixie:  
15g na goryczkę  
10g na 5 min

Cześć na 0

Cześć na 90-77

Cześć na 77-70

*Nov 3, 2016, 8:19 AM*