

Aotearoa Ale 12 BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.6**
- Style **Specialty Beer**

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 **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pilzneński | 3.75 kg (75%) | 85 % | 4 |
| 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 | 20 g | 60 min | 11 % |
| Boil | Motueka | 32 g | 15 min | 7 % |
| Boil | Nelson Sauvín | 32 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |