

Maori

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **12**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

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

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (74.1%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (18.5%) | 80 % | 16 |
| Grain | Karmelowy Czerwony | 0.3 kg (5.6%) | 75 % | 59 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Cascade | 30 g | 10 min | 6 % |
| Dry Hop | Cascade | 60 g | --- | 6 % |