

# New Zealand Amber Ale

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- Gravity **12.1 BLG**
- ABV ---
- IBU **64**
- SRM **17.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (55.6%)	79 %	6
Grain	Monachijski	1.2 kg (26.7%)	80 %	16
Grain	Strzegom Karmel 150	0.8 kg (17.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	60 min	11.8 %
Boil	Green Bullet	12 g	50 min	11 %
Boil	Kohatu	40 g	15 min	7.8 %
Boil	Motueka	25 g	10 min	7 %
Dry Hop	Motueka	25 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis