

Nowozelandzki harnaś

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **6.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 6 kg (90.9%) | 81 % | 6 |
| Grain | Weyermann - Vienna Malt | 0.25 kg (3.8%) | 81 % | 8 |
| Grain | Viking Wheat Malt | 0.25 kg (3.8%) | 83 % | 5 |
| Grain | Fawcett - Crystal | 0.1 kg (1.5%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Kohatu | 30 g | 15 min | 7.8 % |
| Aroma (end of boil) | WAI-ITI | 50 g | 5 min | 4.1 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |