

## MaoriAmber

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **12.1**
- Style **American IPA**

### 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 **5 %/h**
- Boil size **30.5 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt      | 4.2 kg (60%)   | 80 %  | 5   |
| Grain | Monachijski               | 1.5 kg (21.4%) | 80 %  | 16  |
| Grain | Karmelowy żytni Strzegom  | 0.4 kg (5.7%)  | 75 %  | 150 |
| Grain | Karmelowy Jasny 30EBC     | 0.5 kg (7.1%)  | 75 %  | 30  |
| Grain | Briess - Caramel Malt 80L | 0.4 kg (5.7%)  | 75 %  | 158 |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Nelson Sauvín | 25 g   | 60 min | 11 %       |
| Aroma (end of boil) | Wai-iti       | 25 g   | 10 min | 4.1 %      |
| Whirlpool           | Motueka       | 50 g   | 10 min | 7 %        |