

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 Sauvignon	32 g	5 min	11 %

Yeasts

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