

# New Zeland Amber ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **14.8**
- Style **American Amber Ale**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (53.6%)  | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.9%) | 79 %  | 22  |
| Grain | Pszeniczny                  | 1 kg (17.9%)  | 85 %  | 4   |
| Grain | Caraaroma                   | 0.4 kg (7.1%) | 78 %  | 400 |
| Grain | Strzegom Pilzneński         | 0.2 kg (3.6%) | 80 %  | 4   |
| Grain | Caraamber                   | 0.5 kg (8.9%) | 75 %  | 59  |

## Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Green Bullet   | 30 g   | 55 min   | 12.2 %     |
| Aroma (end of boil) | Rakau (NZ)     | 30 g   | 0 min    | 9.5 %      |
| Dry Hop             | Southern Cross | 10 g   | 4 day(s) | 12.8 %     |
| Dry Hop             | Pacifica (NZ)  | 10 g   | 4 day(s) | 4.8 %      |

## Yeasts

| Name         | Type | Form   | Amount | Laboratory |
|--------------|------|--------|--------|------------|
| Safale US-05 | Ale  | Liquid | 200 ml | Fermentis  |