

# #1 Aotearoa Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **38**
- SRM **4.6**
- Style **American Pale Ale**

## 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 **75 %**
- 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 **69 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 **69C**
- 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%)	81 %	4
Grain	Pszeniczny	0.6 kg (12%)	85 %	4
Grain	Karmelowy Jasny 30EBC	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 Sauvign	32 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Wyladzanie 16l wody 78C  
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