

# AOTEAROA\_WEL

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **35**
- SRM **5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.3 kg (14.3%)	85 %	4
Grain	Pilzneński	1.5 kg (71.4%)	81 %	4
Grain	Biscuit Malt	0.15 kg (7.1%)	79 %	45
Grain	Strzegom Karmel 30	0.15 kg (7.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	7.5 g	60 min	11 %
Aroma (end of boil)	Motueka	12 g	15 min	7 %
Aroma (end of boil)	Nelson Sauvín	12 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- 67-68C -50min  
72C- 15min  
podgrzanie do 78C  
*Jul 15, 2021, 10:21 AM*