

# HAZY MAORI

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **15**
- SRM **8.8**
- 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 **30 min**
- Evaporation rate **12 %/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 **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- 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 kg (57.1%)	80 %	5
Grain	Viking Vienna Malt	1.5 kg (21.4%)	80 %	14
Grain	Viking Oat malt	0.5 kg (7.1%)	58 %	5
Grain	Unmalted Rye	0.5 kg (7.1%)	77 %	26
Grain	Flaked Wheat	0.5 kg (7.1%)	60 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	30 min	12.3 %
Aroma (end of boil)	Nelson Sauvín	20 g	10 min	12.3 %
Whirlpool	Superdelic	20 g	0 min	9.9 %
Whirlpool	Nelson Sauvín	20 g	0 min	12.3 %
Dry Hop	Superdelic	80 g	5 day(s)	9.9 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Liquid	100 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.125 g	Boil	10 min