

# Maori Amber

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **46**
- SRM **9.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (53.2%)	80 %	7
Grain	Monachijski	1.2 kg (25.5%)	80 %	16
Grain	Caramel/Crystal Malt - 30L	0.3 kg (6.4%)	75 %	59
Grain	Caramel/Crystal Malt - 40L	0.4 kg (8.5%)	74 %	79
Grain	Melanoiden Malt	0.3 kg (6.4%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	11 %
Boil	Motueka	25 g	15 min	7 %
Boil	Pacific Jade	20 g	10 min	13 %
Boil	Dr Rudi	15 g	5 min	11.8 %
Boil	Pacific Jade	20 g	2 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Dry	20 g	Mauribrew