

Maori Amber Rose

- Gravity **12.1 BLG**
- ABV ---
- IBU **34**
- SRM **13**
- Style **American Amber 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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (51.6%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (24.2%) | 80 % | 16 |
| Grain | crystal | 0.4 kg (6.5%) | 74 % | 150 |
| Grain | crystal | 0.5 kg (8.1%) | 74 % | 90 |
| Grain | Melano | 0.4 kg (6.5%) | 74 % | 80 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.2%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Boil | Green Bullet | 15 g | 40 min | 11 % |
| Boil | Motueka | 20 g | 10 min | 7 % |
| Boil | Pacific Jade | 15 g | 5 min | 13 % |
| Boil | Dr Rudi | 19 g | 5 min | 11.8 % |
| Boil | Pacific Jade | 35 g | 2 min | 13 % |
| Whirlpool | Green Bullet | 5 g | 45 min | 11 % |
| Whirlpool | Motueka | 12 g | 45 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 150 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|----------|------|
| Other | Glukoza | 140 g | Bottling | --- |