

# Maori Amber Rose

- Gravity **12.1 BLG**
- ABV **4.9 %**
- 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	---