

MaoriAmber

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **12.1**
- 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 **70 min**
- Evaporation rate **5 %/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 **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- 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 | 4.2 kg (60%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (21.4%) | 80 % | 16 |
| Grain | Karmelowy żytni Strzegom | 0.4 kg (5.7%) | 75 % | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.1%) | 75 % | 30 |
| Grain | Briess - Caramel Malt 80L | 0.4 kg (5.7%) | 75 % | 158 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Wai-iti | 25 g | 10 min | 4.1 % |
| Whirlpool | Motueka | 50 g | 10 min | 7 % |