

# New Zealand Amber Ale

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- Gravity **12.1 BLG**
- ABV ---
- IBU **64**
- SRM **17.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 2.5 kg (55.6%) | 79 %  | 6   |
| Grain | Monachijski         | 1.2 kg (26.7%) | 80 %  | 16  |
| Grain | Strzegom Karmel 150 | 0.8 kg (17.8%) | 75 %  | 150 |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Dr Rudi      | 15 g   | 60 min   | 11.8 %     |
| Boil    | Green Bullet | 12 g   | 50 min   | 11 %       |
| Boil    | Kohatu       | 40 g   | 15 min   | 7.8 %      |
| Boil    | Motueka      | 25 g   | 10 min   | 7 %        |
| Dry Hop | Motueka      | 25 g   | 7 day(s) | 7 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | fermentis  |