

# NZ Amber Ale

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **9.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **1 min**
- Evaporation rate **20 %/h**
- Boil size **20.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (68.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (22.7%)	79 %	16
Grain	Strzegom Karmel 150	0.4 kg (9.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Moutere	50 g	30 min	16.7 %