

TB Maori Amber

- Gravity **11.4 BLG**
- ABV ---
- IBU **43**
- SRM **17.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (53.2%) | 79 % | 6 |
| Grain | Monachijski | 1.2 kg (25.5%) | 80 % | 16 |
| Grain | Briess - Caramel Malt 90L | 0.4 kg (8.5%) | 75 % | 177 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6.4%) | 75 % | 150 |
| Grain | Melanoiden Malt | 0.3 kg (6.4%) | 80 % | 39 |

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 | 20 g | 10 min | 7.8 % |
| Boil | Kohatu | 20 g | 0 min | 7.8 % |
| Dry Hop | Motueka | 25 g | 7 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |