

#10 Aotearoa (New Zealand) Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **42**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **16.3 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **60 C**, Time **67 min**
- Temp **10 C**, Time **78 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **8.3C**
- Add grains
- Keep mash **78 min** at **10C**
- Keep mash **67 min** at **60C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (75%)	80 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.5%)	75 %	30
Grain	Biscuit Malt	0.2 kg (5%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	11 %
Boil	Motueka	25 g	15 min	7 %
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Po gotowaniu 17 litrów, 12BLG. US-05 uwodnione w 28°C, zadane w 18,5°C.
Fermentacja 15 dni, BLG: 3-3,5.
Rozlew po kolejnych 5 dniach, 88g na 16 litrów, 2.3 CO2.
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