

Aotearoa Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.8 kg (63%)	80 %	4
Grain	Strzegom Pszeniczny	0.63 kg (10.4%)	81 %	6
Grain	Karmelowy Jasny 30EBC	1 kg (16.6%)	75 %	30
Grain	Biscuit Malt	0.6 kg (10%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wai-iti	20 g	30 min	4.1 %
Boil	Motueka	25 g	30 min	7 %
Boil	Nelson Sauvín	25 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	11 %
Aroma (end of boil)	Wai-iti	20 g	15 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- Do refermentacji dodatkowo 4g na każde 5l piwa kwasu L-askorbinowego - 20g

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