

# Maori Pale Ale

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- Gravity **12 BLG**
- ABV ---
- IBU **20**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.3 kg (88.5%)	81 %	4
Grain	Weyermann - Carapils	0.3 kg (11.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	15 g	1 min	9.5 %
Aroma (end of boil)	Pacifica (NZ)	20 g	50 min	4.8 %
Dry Hop	Rakau (NZ)	15 g	7 day(s)	9.5 %
Dry Hop	Pacifica (NZ)	10 g	7 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	6 g	Safale