

# Maoryski Amber

- Gravity **13 BLG**
- ABV ---
- IBU **35**
- SRM **14.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (53.2%)	80 %	4
Grain	Monachijski	1.2 kg (25.5%)	80 %	16
Grain	Simpsons - Crystal Medium	0.7 kg (14.9%)	74 %	108
Grain	Melanoiden Malt	0.3 kg (6.4%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	12 g	60 min	11 %
Boil	Motueka	25 g	15 min	7 %
Boil	Kohatu	20 g	10 min	6 %
Boil	Dr Rud	15 g	5 min	12 %
Boil	Kohatu	20 g	2 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's