

New Zeland Amber ale

- Gravity **12.9 BLG**
- ABV ---
- IBU **35**
- SRM **14.8**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.9%)	79 %	22
Grain	Pszeniczny	1 kg (17.9%)	85 %	4
Grain	Caraaroma	0.4 kg (7.1%)	78 %	400
Grain	Strzegom Pilzneński	0.2 kg (3.6%)	80 %	4
Grain	Caraamber	0.5 kg (8.9%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	55 min	12.2 %
Aroma (end of boil)	Rakau (NZ)	30 g	0 min	9.5 %
Dry Hop	Southern Cross	10 g	4 day(s)	12.8 %
Dry Hop	Pacifica (NZ)	10 g	4 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	200 ml	Fermentis