

# Nowozelandzki harnaś

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **6.2**
- Style **Specialty Beer**

## 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 **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (90.9%)	81 %	6
Grain	Weyermann - Vienna Malt	0.25 kg (3.8%)	81 %	8
Grain	Viking Wheat Malt	0.25 kg (3.8%)	83 %	5
Grain	Fawcett - Crystal	0.1 kg (1.5%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Kohatu	30 g	15 min	7.8 %
Aroma (end of boil)	WAI-ITI	50 g	5 min	4.1 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar