

# Aotearoa Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.5%)	75 %	30
Grain	Biscuit Malt	0.2 kg (5%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	11 %
Boil	Motueka	25 g	15 min	7 %
Boil	Nelson Sauvín	25 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis