

NZ Amber Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **9.7**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **1 min**
- Evaporation rate **20 %/h**
- Boil size **20.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **20.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (68.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (22.7%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.4 kg (9.1%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Moutere | 50 g | 30 min | 16.7 % |