

## Aotearoa Ale 12°BLG

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **35**
- SRM **6.9**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 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	Strzegom Karmel 150	0.3 kg (7.5%)	75 %	150
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 %
Aroma (end of boil)	Motueka	25 g	15 min	7 %
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale