

Aotearoa Ale 12°BLG

- 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 |