

# Aotearoa

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- Gravity **14 BLG**
- ABV ---
- IBU **75**
- SRM **6.9**
- Style **Rye IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (70.8%)	79 %	6
Grain	Żytmi	0.7 kg (21.5%)	85 %	8
Grain	Caramel/Crystal Malt - 10L	0.25 kg (7.7%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	60 min	15.3 %
Boil	Pacifica (NZ)	15 g	30 min	4.8 %
Aroma (end of boil)	Motueka	20 g	10 min	7 %
Dry Hop	Motueka	30 g	4 day(s)	7 %
Dry Hop	Pacifica (NZ)	15 g	4 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis