

# Maori Amber

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **46**
- SRM **9.2**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 2.5 kg (53.2%) | 80 %  | 7   |
| Grain | Monachijski                | 1.2 kg (25.5%) | 80 %  | 16  |
| Grain | Caramel/Crystal Malt - 30L | 0.3 kg (6.4%)  | 75 %  | 59  |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (8.5%)  | 74 %  | 79  |
| Grain | Melanoiden Malt            | 0.3 kg (6.4%)  | 80 %  | 39  |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Green Bullet | 15 g   | 60 min | 11 %       |
| Boil    | Motueka      | 25 g   | 15 min | 7 %        |
| Boil    | Pacific Jade | 20 g   | 10 min | 13 %       |
| Boil    | Dr Rudi      | 15 g   | 5 min  | 11.8 %     |
| Boil    | Pacific Jade | 20 g   | 2 min  | 13 %       |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale  | Dry  | 20 g   | Mauribrew  |