

# Maori Amber

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.47 kg (53.1%)	79 %	6
Grain	Strzegom Monachijski typ I	1.67 kg (25.5%)	79 %	16
Grain	Crystal 150	0.42 kg (6.4%)	--- %	---
Grain	Crystal 90	0.56 kg (8.6%)	--- %	---
Grain	Melano 80	0.42 kg (6.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	16.67 g	60 min	11 %
Boil	Motueka	34.72 g	15 min	7 %
Boil	Kohatu	27.78 g	10 min	7.8 %
Boil	Dr Rudi	20.83 g	5 min	11.8 %
Boil	Kohatu	27.78 g	2 min	7.8 %

## Yeasts

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