

# MaoriAmber

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **29**
- SRM **12.1**
- Style **American IPA**

## 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 **5 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (60%)	80 %	5
Grain	Monachijski	1.5 kg (21.4%)	80 %	16
Grain	Karmelowy żytni Strzegom	0.4 kg (5.7%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.1%)	75 %	30
Grain	Briess - Caramel Malt 80L	0.4 kg (5.7%)	75 %	158

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	60 min	11 %
Aroma (end of boil)	Wai-iti	25 g	10 min	4.1 %
Whirlpool	Motueka	50 g	10 min	7 %