

# Aotearora ale 12 blg

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **4.6**
- Style **American Pale 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **56 C**, Time **10 min**
- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (75%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.5%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7.5%)	75 %	30
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 %
Boil	Motueka	25 g	15 min	7 %
Boil	Nelson Sauvign	25 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	250 ml	---