

# Maoryska

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **6.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski Bestmalz	1 kg (28.6%)	80 %	25
Grain	Strzegom Wiedeński	1 kg (28.6%)	79 %	10
Grain	Strzegom Pale Ale	1 kg (28.6%)	79 %	6
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	12.5 %
Boil	Sybilla	15 g	30 min	3.5 %
Boil	Ultra	10 g	30 min	7 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Ale 514	Ale	Dry	8 g	Mauribrew