

TB Maori Amber

- Gravity **11.4 BLG**
- ABV ---
- IBU **43**
- SRM **17.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (53.2%)	79 %	6
Grain	Monachijski	1.2 kg (25.5%)	80 %	16
Grain	Briess - Caramel Malt 90L	0.4 kg (8.5%)	75 %	177
Grain	Strzegom Karmel 150	0.3 kg (6.4%)	75 %	150
Grain	Melanoiden Malt	0.3 kg (6.4%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	60 min	11.8 %
Boil	Green Bullet	12 g	50 min	11 %
Boil	Kohatu	20 g	10 min	7.8 %
Boil	Kohatu	20 g	0 min	7.8 %
Dry Hop	Motueka	25 g	7 day(s)	7 %

Yeasts

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