

12C. SMALL IPA NECTARON MOTUEKA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **44**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **18 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.3 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **5 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.33 kg (70%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (15%) | 60 % | 3 |
| Grain | Strzegom Pszeniczny | 0.25 kg (7.5%) | 81 % | 6 |
| Grain | Słód owsiany Fawcett | 0.25 kg (7.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Nectaron | 50 g | 30 min | 9.9 % |
| Whirlpool | Motueka | 50 g | 30 min | 5.4 % |
| Dry Hop | Nectaron | 50 g | 3 day(s) | 9.9 % |
| Dry Hop | Motueka | 50 g | 3 day(s) | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |