

## #14 Ale Rakau Motueka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **5.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **32.6 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **35.1 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (61.3%)	80 %	5
Grain	Viking Vienna Malt	3 kg (36.8%)	79 %	7
Grain	Viking Czekoladowy ciemny	0.05 kg (0.6%)	67 %	900
Grain	płatki jęczmienne	0.1 kg (1.2%)	60 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	10 g	50 min	5.5 %
Aroma (end of boil)	Motueka	30 g	5 min	7 %
Boil	Tradition	30 g	40 min	5.5 %
Aroma (end of boil)	Rakau (NZ)	30 g	5 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis