

Moko NEPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (70.2%) | 79 % | 6 |
| Grain | Briess - Carapils Malt | 0.25 kg (8.8%) | 74 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (21.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | lunga | 8 g | 60 min | 11 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Boil | Summit | 10 g | 5 min | 17 % |
| Boil | Mosaic | 10 g | 1 min | 10 % |
| Boil | Summit | 10 g | 1 min | 17 % |
| Dry Hop | Mosaic | 30 g | 5 day(s) | 10 % |
| Dry Hop | Summit | 30 g | 5 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |