

Motueka

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **63**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Best Ale Crisp | 5 kg (87%) | 82 % | 7 |
| Grain | Płatki owsiane | 0.45 kg (7.8%) | 60 % | 3 |
| Grain | Pszeniczny | 0.3 kg (5.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13.7 % |
| Aroma (end of boil) | Motueka | 50 g | 15 min | 6 % |
| Whirlpool | Motueka | 50 g | 15 min | 6 % |
| Aroma (end of boil) | Chinook | 7 g | 15 min | 13.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Gozdawa Conan | Ale | Dry | 20 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Whirlflock | 5 g | Boil | 10 min |