Motueka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Munich I	2.5 kg *(35.7%)*	76 %	15
Grain	Simpsons - Vienna	3 kg *(42.9%)*	78 %	9
Grain	Płatki owsiane	0.5 kg *(7.1%)*	85 %	3
Grain	Weyermann - Carahell	1 kg *(14.3%)*	81 %	25

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	60 min	12.2 %
Boil	Motueka	20 g	30 min	4.5 %
Aroma (end of boil)	Motueka	40 g	10 min	4.5 %
Whirlpool	Motueka	40 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Fining	protafloc	1 g	Boil	15 min