

Moto GP 2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **96**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **55 C**, Time **1 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **4 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **77C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **39.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (70.6%)	82 %	4
Grain	Viking Wheat Malt	1.2 kg (14.1%)	83 %	5
Grain	Viking Munich Malt	0.9 kg (10.6%)	78 %	18
Grain	Cara Gold Castlemalting	0.4 kg (4.7%)	78 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	50 g	15 min	15.5 %
Boil	Centennial	50 g	10 min	10.5 %
Boil	Simcoe	50 g	5 min	13.2 %
Boil	Citra	50 g	1 min	12 %
Dry Hop	Centennial	50 g	5 day(s)	10.5 %
Dry Hop	Amarillo	100 g	5 day(s)	9.5 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	150 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas fosforowy 75%	1 g	Mash	0 min
Water Agent	Chlorek wapnia 33%	20 g	Boil	80 min