

## #3 Moteuka IIPA

- Gravity **22.7 BLG**
- ABV ---
- IBU **85**
- SRM **14.8**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (60.6%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 2 kg (24.2%)   | 79 %  | 16  |
| Grain | Karmelowy Czerwony         | 0.2 kg (2.4%)  | 75 %  | 59  |
| Grain | Jęczmień palony            | 0.05 kg (0.6%) | 55 %  | 985 |
| Sugar | cukier                     | 1 kg (12.1%)   | --- % | --- |

### Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Motueka       | 40 g   | 60 min | 7.2 %      |
| Boil    | Target        | 60 g   | 60 min | 10.5 %     |
| Boil    | Challenger    | 20 g   | 15 min | 7 %        |
| Boil    | Kent Goldings | 15 g   | 0 min  | 5.5 %      |
| Boil    | Motueka       | 30 g   | 15 min | 7.2 %      |
| Boil    | Motueka       | 30 g   | 0 min  | 7.2 %      |

### Yeasts

| Name                          | Type | Form   | Amount  | Laboratory |
|-------------------------------|------|--------|---------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 1000 ml | White Labs |