

## 12C. SMALL IPA NECTARON MOTUEKA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **44**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **18 %**
- Size with trub loss **17.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.3 liter(s)**

### Steps

- Temp **67.5 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **5 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.33 kg (70%)	80 %	5
Grain	Płatki owsiane	0.5 kg (15%)	60 %	3
Grain	Strzegom Pszeniczny	0.25 kg (7.5%)	81 %	6
Grain	Słód owsiany Fawcett	0.25 kg (7.5%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nectaron	50 g	30 min	9.9 %
Whirlpool	Motueka	50 g	30 min	5.4 %
Dry Hop	Nectaron	50 g	3 day(s)	9.9 %
Dry Hop	Motueka	50 g	3 day(s)	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis