

Hazy IPA chinook motueka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62.5%)	80 %	5
Grain	Płatki owsiane	0.7 kg (10.9%)	60 %	3
Grain	Płatki pszeniczne	0.7 kg (10.9%)	60 %	3
Grain	Pilznieński	1 kg (15.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	15 min	13 %
Boil	Motueka	30 g	10 min	7 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Motueka	50 g	5 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis