

## #11 Motueka SH

---

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	PE polding jasne	1.7 kg (44.7%)	78 %	20
Liquid Extract	PE polding ale	1.7 kg (44.7%)	78 %	40
Grain	Karmelowy Jasny 30EBC	0.25 kg (6.6%)	75 %	30
Grain	Pilzneński	0.15 kg (3.9%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	8.2 %
Boil	Motueka	15 g	15 min	8.2 %
Boil	Motueka	30 g	1 min	8.2 %
Dry Hop	Motueka	30 g	4 day(s)	8.2 %