

# 11#NEIPA Idaho Motueka Nelson

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **19.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **70 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **19.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Pszeniczny	1 kg (17.5%)	85 %	4
Grain	Słód owsiany Fawcett	1 kg (17.5%)	61 %	5
Grain	Rice, Flaked	0.7 kg (12.3%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	20 min	10 %
Whirlpool	Idaho 7	50 g	20 min	1 %
Dry Hop	Motueka	100 g	5 day(s)	7 %
Dry Hop	Nelson Sauvín	100 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66 Hophead Ale	Ale	Dry	22 g	Mangrove Jack's

## Notes

- 24l wody do zacierania

2 łyżeczki CaCl  
0,5 łyżeczki gipsu  
kwas fosforowy  
Wit C  
*Apr 14, 2023, 9:53 AM*