

## #3 Moteuka IIPA

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- 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

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs