

## #73 Single Hop Moutere Ale

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **4.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (91.8%)	80 %	5
Grain	Platki owsiane	0.4 kg (8.2%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Moutere	20 g	60 min	14.5 %
Boil	Moutere	30 g	10 min	14.5 %
Aroma (end of boil)	Moutere	50 g	0 min	14.5 %
Dry Hop	Moutere	100 g	7 day(s)	14.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	30 ml	---