

# Moka - New Zeland IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **56**
- SRM **5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **80 C**, Time **20 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **80C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	4.5 kg (93.8%)	85 %	7
Grain	carapilis	0.3 kg (6.3%)	70 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	55 min	11.8 %
Boil	Dr Rudi	20 g	15 min	11.8 %
Boil	Southern Cross	10 g	15 min	11 %
Whirlpool	Dr Rudi	10 g	5 min	11.8 %
Whirlpool	Pacific Gem	10 g	5 min	15.3 %
Dry Hop	Southern Cross	20 g	7 day(s)	11 %
Dry Hop	Pacific Gem	20 g	7 day(s)	11 %

## Yeasts

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