

# Motueka

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **63**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	5 kg (87%)	82 %	7
Grain	Płatki owsiane	0.45 kg (7.8%)	60 %	3
Grain	Pszeniczny	0.3 kg (5.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13.7 %
Aroma (end of boil)	Motueka	50 g	15 min	6 %
Whirlpool	Motueka	50 g	15 min	6 %
Aroma (end of boil)	Chinook	7 g	15 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Conan	Ale	Dry	20 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	5 g	Boil	10 min