

# Motueka

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **7 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Weyermann Munich I   | 2.5 kg (35.7%) | 76 %  | 15  |
| Grain | Simpsons - Vienna    | 3 kg (42.9%)   | 78 %  | 9   |
| Grain | Platki owsiane       | 0.5 kg (7.1%)  | 85 %  | 3   |
| Grain | Weyermann - Carahell | 1 kg (14.3%)   | 81 %  | 25  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Nugget  | 25 g   | 60 min | 12.2 %     |
| Boil                | Motueka | 20 g   | 30 min | 4.5 %      |
| Aroma (end of boil) | Motueka | 40 g   | 10 min | 4.5 %      |
| Whirlpool           | Motueka | 40 g   | 1 min  | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |           |     |      |        |
|--------|-----------|-----|------|--------|
| Fining | protafloc | 1 g | Boil | 15 min |
|--------|-----------|-----|------|--------|