

# Neipa Chmiel Motueka Amplifire™ (Nowa Zelandia) (28.11.2024 r.) New England India Pale Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **25**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	8 g	20 min	17.2 %
Boil	Enigma (AUS)	12 g	10 min	17.2 %
Whirlpool	Enigma (AUS)	10 g	10 min	17.2 %
Whirlpool	Motueka	50 g	10 min	10.08 %
Dry Hop	Motueka	50 g	4 day(s)	10.08 %

## Yeasts

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