

Neipa motueka

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

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

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 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 | 3.75 kg (74.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.65 kg (12.9%) | 83 % | 5 |
| Grain | Platki owsiane | 0.65 kg (12.9%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Nelson Sauvignon | 13 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvignon | 37 g | 10 min | 11 % |
| Whirlpool | Motueka | 50 g | 10 min | 7 % |
| Dry Hop | Motueka | 50 g | 5 day(s) | 7 % |
| Dry Hop | Wai-iti | 50 g | 5 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|--------|------------|
| WLP066 - London Fog | Ale | Liquid | 100 ml | White Labs |