

# MaorIPA

- Gravity **14.5 BLG**
- ABV ---
- IBU **46**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (84.9%)	85 %	7
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	60 min	15.3 %
Boil	Wakatu	30 g	10 min	9 %
Boil	Kohatu	15 g	5 min	7.8 %
Whirlpool	Pacific Gem	10 g	0 min	15.3 %
Whirlpool	Motueka	30 g	0 min	7 %
Dry Hop	Pacific Gem	30 g	5 day(s)	15.3 %
Dry Hop	Motueka	30 g	5 day(s)	7 %
Dry Hop	Kohatu	15 g	5 day(s)	7.8 %

## Yeasts

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