

# Moja IPA

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- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU ---
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	7.6 kg (95%)	80.5 %	2
Grain	Briess DME - Bavarian Wheat	0.4 kg (5%)	95 %	6