

# Moko IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **77**
- SRM **7.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pilzneński             | 3 kg (80%)     | 80 %   | 4   |
| Grain | Caramunich Malt I      | 0.25 kg (6.7%) | 71.7 % | 90  |
| Grain | Briess - Carapils Malt | 0.25 kg (6.7%) | 74 %   | 2   |
| Grain | Pszeniczny             | 0.25 kg (6.7%) | 85 %   | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Mosaic     | 5 g    | 60 min | 10 %       |
| Boil    | Centennial | 5 g    | 60 min | 10.5 %     |
| Boil    | Amarillo   | 5 g    | 60 min | 9.5 %      |
| Boil    | Citra      | 5 g    | 60 min | 12 %       |
| Boil    | Mosaic     | 5 g    | 30 min | 10 %       |
| Boil    | Centennial | 5 g    | 30 min | 10.5 %     |
| Boil    | Amarillo   | 5 g    | 30 min | 9.5 %      |
| Boil    | Citra      | 5 g    | 30 min | 12 %       |
| Boil    | Mosaic     | 5 g    | 5 min  | 10 %       |
| Boil    | Centennial | 5 g    | 5 min  | 10.5 %     |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Boil    | Amarillo   | 5 g  | 5 min    | 9.5 %  |
| Boil    | Citra      | 5 g  | 5 min    | 12 %   |
| Boil    | Mosaic     | 5 g  | 1 min    | 10 %   |
| Boil    | Centennial | 5 g  | 1 min    | 10.5 % |
| Boil    | Amarillo   | 5 g  | 1 min    | 9.5 %  |
| Boil    | Citra      | 5 g  | 1 min    | 12 %   |
| Dry Hop | Mosaic     | 10 g | 5 day(s) | 10 %   |
| Dry Hop | Centennial | 10 g | 5 day(s) | 10.5 % |
| Dry Hop | Amarillo   | 10 g | 5 day(s) | 9.5 %  |
| Dry Hop | Citra      | 10 g | 5 day(s) | 12 %   |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale  | Slant | 100 ml | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g    | Boil    | 15 min |