

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 |