

AIPA 2018 motueka

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 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 **65 C**, Time **60 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Pale Ale Malteurop | 6.5 kg (81.3%) | 81 % | 7 |
| Grain | Pszeniczny Malteurop | 1 kg (12.5%) | 85 % | 4 |
| Grain | Monachijski I Weyermann | 0.5 kg (6.3%) | 80 % | 13 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | magnum | 50 g | 45 min | 10 % |
| Boil | Motueka | 30 g | 15 min | 7 % |
| Aroma (end of boil) | Motueka | 50 g | 0 min | 7 % |
| Dry Hop | Motueka | 120 g | 4 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 400 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mecz irlandzki | 5 g | Boil | 10 min |