

# AIPA 2018 motueka

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- 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 |