

# 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