

# Moko NEPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (70.2%)	79 %	6
Grain	Briess - Carapils Malt	0.25 kg (8.8%)	74 %	3
Grain	Płatki owsiane	0.6 kg (21.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Summit	10 g	5 min	17 %
Boil	Mosaic	10 g	1 min	10 %
Boil	Summit	10 g	1 min	17 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Summit	30 g	5 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale