

# Motueka Hop Juice

---

- Gravity **13.1 BLG**
- ABV ---
- IBU **43**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (71.4%)	80 %	4
Grain	Płatki owsiane	1.5 kg (26.8%)	85 %	3
Grain	Carahell	0.1 kg (1.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	8.7 %
Aroma (end of boil)	Motueka	30 g	0 min	7 %
Whirlpool	Motueka	40 g	50 min	7 %
Dry Hop	Motueka	80 g	4 day(s)	7 %
Dry Hop	Motueka	100 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale