

# Neipa motueka

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (74.3%)	80 %	5
Grain	Viking Wheat Malt	0.65 kg (12.9%)	83 %	5
Grain	Platki owsiane	0.65 kg (12.9%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	13 g	60 min	11 %
Whirlpool	Nelson Sauvignon	37 g	10 min	11 %
Whirlpool	Motueka	50 g	10 min	7 %
Dry Hop	Motueka	50 g	5 day(s)	7 %
Dry Hop	Wai-iti	50 g	5 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Liquid	100 ml	White Labs