

# 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     |