

Lemon Drop Mouteca Hazy Session IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **45**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**
- Temp **76.7 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **76.7C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Słód pilznieński | 2 kg (66.7%) | 80 % | 4 |
| Grain | Płatki jęczmienne | 0.5 kg (16.7%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Lemon drop | 75 g | 20 min | 5.3 % |
| Dry Hop | Lemon drop | 25 g | 3 day(s) | 5.3 % |
| Whirlpool | Mouteka | 75 g | 20 min | 7 % |
| Dry Hop | Mouteka | 25 g | 3 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |

Notes

- Golden or copper color
OG - 1.038 - 1.052
Low ABV - 3% - 4% - Beers exceeding 5% ABV are not considered Session IPAs
Medium Bitterness - 40 - 55 IBUs
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