

# Moutere Session IPA

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **34**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **45 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (69.6%)	80 %	4
Grain	Pszeniczny	0.4 kg (17.4%)	82 %	5
Grain	Płatki owsiane	0.3 kg (13%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	4 g	60 min	4 %
Boil	Moutere	10 g	60 min	14.5 %
Whirlpool	Moutere	20 g	0 min	14.5 %
Dry Hop	Moutere	20 g	4 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---