

# 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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