

Mouteka Hazy Session IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **41**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

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

Mash step by step

- Heat up **6 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 **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzneński	1.3 kg (65%)	80 %	4
Grain	Płatki jęczmienne	0.3 kg (15%)	80 %	4
Grain	Płatki owsiane	0.4 kg (20%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mouteka	70 g	20 min	8 %
Dry Hop	Mouteka	30 g	3 day(s)	8 %

Yeasts

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

Notes

- Chmiele po podzieleniu na 5l
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