

Moutere Session IPA

- 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 | --- |