

# Lemon Ice Tea IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (78.1%)	82 %	4
Grain	Weyermann - Carapils	1 kg (15.6%)	78 %	4
Grain	Oats, Flaked	0.4 kg (6.3%)	60 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook (pl)	30 g	60 min	10.6 %
Boil	lunga	12 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok z cytryn	1500 g	Primary	14 day(s)
Flavor	black earl grey	100 g	Boil	5 min
w pończosze				
Flavor	black earl grey	65 g	Secondary	2 day(s)

Zagotowana w wodzie, schłodzona				
Flavor	Skórki cytryny	12 g	Boil	5 min
Flavor	Skórki cytryny	4 g	Secondary	2 day(s)
Water Agent	Chlorek wapnia	5 g	Boil	60 min

## Notes

- Zakwaszanie zacieru i wody do wystadzenia  
(Bez wygrzewu)  
BALANS!!!  
Gotowanie ~90min.  
*Jun 4, 2023, 12:19 AM*