

Lemon IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (56.7%) | 84 % | 5 |
| Grain | Strzegom Pilzneński | 1.7 kg (28.3%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.9 kg (15%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 60 min | 10 % |
| Boil | Sorachi Ace | 20 g | 15 min | 10 % |
| Boil | Sorachi Ace | 25 g | 10 min | 10 % |
| Boil | Sorachi Ace | 35 g | 2 min | 10 % |
| Dry Hop | Sorachi Ace | 50 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|------|------|-------|
| Flavor | Skórki cytryny | 40 g | Boil | 5 min |
| Flavor | Trawa cytrynowa | 25 g | Boil | 2 min |