

Lemon IPA 14 BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

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

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (61.4%) | 80 % | 5 |
| Grain | Pilznieński | 1.5 kg (26.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (12.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 15 g | 60 min | 10 % |
| Boil | Sorachi Ace | 15 g | 15 min | 10 % |
| Boil | Sorachi Ace | 20 g | 10 min | 10 % |
| Boil | Sorachi Ace | 30 g | 2 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|-------|
| Spice | Skórka z cytryny | 30 g | Boil | 5 min |

| | | | | |
|-------|-----------------|------|------|-------|
| Spice | Trawa cytrynowa | 20 g | Boil | 2 min |
|-------|-----------------|------|------|-------|