

Lemon IPA 14blg TwójBrowar

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (47.4%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1.5 kg (26.3%) | 82 % | 4 |
| Grain | Pszeniczny | 0.7 kg (12.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.8 kg (14%) | 85 % | 3 |

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 % |
| Dry Hop | Sorachi Ace | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM52 Amerykański Sen | Ale | Liquid | 100 ml | --- |

Extras

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

| | | | | |
|--------|-----------------|-------|------|-------|
| Spice | skórka cytryny | 30 g | Boil | 5 min |
| Spice | trawa cytrynowa | 20 g | Boil | 2 min |
| Fining | whirflock | 0.5 g | Boil | 5 min |