

Lemon IPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **41**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.7 kg (55.1%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1.5 kg (30.6%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.7 kg (14.3%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 13.2 % |
| Whirlpool | Palisade | 20 g | 5 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

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

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|--------|-----------------|------|------|-------|
| Flavor | Trawa cytrynowa | 20 g | Boil | 5 min |
|--------|-----------------|------|------|-------|