

# LemonIPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3.31 kg (69.5%)	81 %	4
Grain	Płatki owsiane	0.61 kg (12.8%)	85 %	3
Grain	Barley, Flaked	0.84 kg (17.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Lemon drop	139.33 g	20 min	4.6 %
Dry Hop	Lemon drop	69.67 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	244.44 ml	Fermentum Mobile