8. Lemon IPA 14 BLG

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **58**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 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 **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg *(50.9%)*	79 %	6
Grain	Strzegom Pilzneński	1.5 kg *(28.3%)*	80 %	4
Grain	Pszeniczny	0.7 kg *(13.2%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(7.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	12.5 %
Boil	Equinox	10 g	60 min	13.1 %
Aroma (end of boil)	Sorachi Ace	15 g	15 min	12.5 %
Aroma (end of boil)	Sorachi Ace	20 g	10 min	12.5 %
Aroma (end of boil)	Sorachi Ace	30 g	2 min	12.5 %
Aroma (end of boil)	Equinox	20 g	2 min	13.1 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	12.5 %
Dry Hop	Equinox	20 g	7 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory

FM55 Zielone Wzgórze	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	20 g	Boil	2 min
Flavor	skórka cytryny	30 g	Boil	5 min
Flavor	skórka słodkiej pomarańczy	15 g	Boil	5 min