Lemon IPA 14 BLG

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **33**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **64.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **41.3 liter(s)**
- Total mash volume **55 liter(s)**

Steps

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

Mash step by step

- Heat up **41.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **64.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg *(47.3%)*	85 %	7
Grain	Weyermann - Pilsner Malt	3.5 kg *(25.5%)*	81 %	5
Grain	Weyermann pszeniczny jasny	1.75 kg *(12.7%)*	80 %	6
Grain	Płatki owsiane	2 kg *(14.5%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	37.5 g	60 min	10 %
Boil	Sorachi Ace	37.5 g	15 min	10 %
Boil	Sorachi Ace	50 g	10 min	10 %
Boil	Sorachi Ace	75 g	2 min	10 %
Dry Hop	Sorachi Ace	100 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	250 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Spice	skórka cytryny	75 g	Boil	5 min
Spice	trawa cytrynowa	50 g	Boil	2 min