

# Lemon IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **42**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.7 kg (50.9%) | --- % | 12  |
| Grain | Pszeniczny        | 0.7 kg (13.2%) | --- % | 4   |
| Grain | Pilznieński       | 1.5 kg (28.3%) | --- % | 8   |
| Grain | Płatki owsiane    | 0.4 kg (7.5%)  | 85 %  | 3   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Sorachi Ace | 10 g   | 60 min   | 12.5 %     |
| Boil    | Sorachi Ace | 20 g   | 15 min   | 12.5 %     |
| Dry Hop | Sorachi Ace | 70 g   | 4 day(s) | 12.5 %     |
| Boil    | Sorachi Ace | 20 g   | 10 min   | 12.5 %     |
| Boil    | Sorachi Ace | 30 g   | 2 min    | 12.5 %     |

## Yeasts

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

## Extras

| Type   | Name            | Amount | Use for | Time  |
|--------|-----------------|--------|---------|-------|
| Flavor | Trawa cytrynowa | 20 g   | Boil    | 2 min |
| Flavor | Skórki cytryny  | 30 g   | Boil    | 5 min |
| Flavor | Skórki limonki  | 9 g    | Boil    | 2 min |