Lemon IPA TB

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg *(56.7%)*	80 %	5
Grain	Strzegom Pilzneński	1.7 kg *(28.3%)*	80 %	4
Grain	Pszeniczny	0.9 kg *(15%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Sorachi Ace	20 g	15 min	10 %
Boil	Sorachi Ace	30 g	10 min	10 %
Boil	Sorachi Ace	40 g	2 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytry	40 g	Boil	5 min
Herb	Trawa cytrynowa	25 g	Boil	2 min
Herb	Werbena cytrynowa	20 g	Boil	2 min

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