

## #17 Single Hop Lemon drop sesion IPA

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- Gravity **8.5 BLG**
- ABV ---
- IBU **17**
- SRM **3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (47.6%)	80 %	4
Grain	Viking Pale Ale malt	4 kg (47.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lemon drop	200 g	10 min	4.6 %
Dry Hop	Lemon drop	100 g	4 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale