

# Lemon I.P.A 14 BLG

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.7 kg (55.1%) | 80 %  | 7   |
| Grain | Pilznieński            | 1.5 kg (30.6%) | 81 %  | 4   |
| Grain | Pszeniczny             | 0.7 kg (14.3%) | 85 %  | 4   |

## Hops

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

## Extras

| Type   | Name            | Amount | Use for | Time  |
|--------|-----------------|--------|---------|-------|
| Flavor | skórki cytryny  | 30 g   | Boil    | 5 min |
| Flavor | trawa cytrynowa | 20 g   | Boil    | 2 min |