

# Lemon Ipa

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- Gravity **14.7 BLG**
- ABV ---
- IBU **60**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **0 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **0 min** at **44C**
- Keep mash **50 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (33.3%)	81 %	4
Grain	Pale Ale	3 kg (50%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	60 min	10 %
Boil	Sorachi Ace	30 g	30 min	10 %
Boil	Sorachi Ace	20 g	15 min	10 %
Boil	Sorachi Ace	10 g	5 min	10 %
Whirlpool	Sorachi Ace	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min
Other	trawa cytrynowa	30 g	Boil	10 min