

# Lemon IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **82**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.7 kg (55.1%)	80 %	4
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4
Grain	Pilzneński	1.5 kg (30.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Sorachi Ace	35 g	15 min	10 %
Boil	Sorachi Ace	40 g	10 min	10 %
Boil	Sorachi Ace	41 g	2 min	10 %
Boil	Sorachi Ace	9 g	0 min	10 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	100 g	Danstar

## Extras

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