

# Lemon IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **42**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (50.9%)	--- %	12
Grain	Pszoniczny	0.7 kg (13.2%)	--- %	4
Grain	Pilznieński	1.5 kg (28.3%)	--- %	8
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	12.5 %
Boil	Sorachi Ace	20 g	15 min	12.5 %
Dry Hop	Sorachi Ace	70 g	4 day(s)	12.5 %
Boil	Sorachi Ace	20 g	10 min	12.5 %
Boil	Sorachi Ace	30 g	2 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Boil	2 min
Flavor	Skórki cytryny	30 g	Boil	5 min
Flavor	Skórki limonki	9 g	Boil	2 min