

# LEMON IPA PSZARNIA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **38**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88.7%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (8.1%)	75 %	150
Grain	Płatki owsiane	0.2 kg (3.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga (Junga)	20 g	30 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Lemon drop	25 g	20 min	4.6 %
Boil	Mosaic	5 g	10 min	10 %
Aroma (end of boil)	Lemon drop	25 g	10 min	4.6 %
Aroma (end of boil)	Lemon drop	25 g	5 min	4.6 %
Dry Hop	Lemon drop	25 g	4 day(s)	4.6 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	20 min