

## Lemon IPA (TB)

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- Gravity **13.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.5**
- 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 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	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 %
Aroma (end of boil)	Sorachi Ace	20 g	10 min	10 %
Aroma (end of boil)	Sorachi Ace	30 g	2 min	10 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórki Cytryny	30 g	Boil	5 min

Spice	Trawa Cytrynowa	20 g	Boil	2 min
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## Notes

- Fermentacja:  
Burzliwa: 18-21 C, 10 dni  
Cicha: 18-21 C, 7 dni

Butelkować z użyciem 6g glukozy na 1l piwa  
*Jun 11, 2016, 3:02 PM*