

# Lemon Pipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **38**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **77C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	carabody	0.2 kg (6.7%)	75 %	10
Grain	dekstrynowy	0.1 kg (3.3%)	75 %	4
Grain	Płatki owsiane	0.2 kg (6.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	exp 2/20	10 g	60 min	9.3 %
Whirlpool	exp 2/20	40 g	15 min	9.3 %
Dry Hop	exp 2/20	50 g	3 day(s)	9.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	skórki cytryny	20 g	Boil	10 min
Spice	trawa cytrynowa	10 g	Boil	10 min