

# Lemongrass IPA

---

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **69**
- SRM **5.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (66.7%)	80 %	5
Grain	Weyermann pszeniczny jasny	2 kg (26.7%)	80 %	6
Grain	Carahell	0.5 kg (6.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %
Boil	Citra	30 g	30 min	12 %
Aroma (end of boil)	Citra	60 g	10 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	40 g	Boil	15 min