

# Turbo Lemon Session IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **116**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26.3 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **83 min**
- Evaporation rate **10 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (66.7%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (16.7%)	81 %	5
Grain	Strzegom Pilzniejszy	1 kg (16.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	65 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	55 min	15.5 %
Boil	Cascade	25 g	55 min	6 %
Boil	Cascade	25 g	45 min	6 %
Boil	Columbus/Tomahawk/Zeus	15 g	45 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	35 min	15.5 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Amarillo	10 g	30 min	9.5 %
Boil	Centennial	10 g	20 min	10.5 %
Whirlpool	Cascade	10 g	20 min	6 %
Boil	Amarillo	10 g	20 min	9.5 %
Whirlpool	Centennial	15 g	20 min	10.5 %

Boil	Cascade	25 g	20 min	6 %
Whirlpool	Amarillo	10 g	20 min	9.5 %
Dry Hop	Cascade	15 g	3 day(s)	6 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Spice	werbena	25 g	Boil	20 min
Spice	skórki cytryny	50 g	Boil	20 min
Fining	mech irlandzki	5 g	Boil	10 min