

# 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 |