

#19 lemon grass&torf IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **36**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28.4 liter(s)**
- Total mash volume **38.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **28.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.1 kg (79.8%)	75 %	5
Grain	Pszeniczny	1.35 kg (13.3%)	75 %	5
Grain	Pale Ale wędzony torfem	0.7 kg (6.9%)	75 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	50 min	3.5 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Dry Hop	Citra	70 g	3 day(s)	13 %
fermentor 1 - pierwszy dzień - do biotransformacji				
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %
fermentor 2 - 4 dzień fermentacji				

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Spice	trawa cytrynowa	40 g	Bottling	20 min