

# LEM | American India Pale Ale

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7.5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **7.5 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **19.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.2 kg (83.8%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (6.8%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.4%)	73 %	120
Liquid Extract	Ekstrakt słodowy jasny	0.3 kg (4.1%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	60 min	15.5 %
Boil	Cascade	10 g	60 min	6 %
Boil	Palisade	30 g	5 min	7.5 %
Aroma (end of boil)	Palisade	10 g	0 min	7.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	30 g	10 day(s)	6 %
Dry Hop	Palisade	10 g	10 day(s)	7.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's