

# Lemon Drop Single Hop IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **26**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Strzegom Pilzneński	2.2 kg (40%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (9.1%)	81 %	6
Grain	Red Active Viking Malt	0.5 kg (9.1%)	85 %	30
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5.5%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	12 %
Boil	Magnum	15 g	30 min	11.5 %
Aroma (end of boil)	Lemon drop	15 g	5 min	5.5 %
Whirlpool	Lemon drop	15 g	0 min	5.5 %
Dry Hop	Lemon drop	15 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	1500 ml	Fermentis
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## Notes

- nie wrzuciłem płatków owsianych zobaczymy... powinno byc 0,4kg  
*May 17, 2019, 9:39 PM*