

LEMON IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (70.4%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (17.6%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.19 kg (6.7%) | 75 % | 30 |
| Grain | Płatki pszeniczne | 0.15 kg (5.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Warrior | 8 g | 60 min | 15.5 % |
| Aroma (end of boil) | Sorachi Ace | 16 g | 7 min | 10 % |
| Dry Hop | Sorachi Ace | 44 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 6 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | Trawa cytrynowa | 16 g | Boil | 5 min |