

# 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