

Lemon IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4 kg (74.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (18.7%) | 85 % | 3 |
| Sugar | Milk Sugar (Lactose) | 0.35 kg (6.5%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | sorachi | 30 g | 60 min | 12.5 % |
| Whirlpool | sorachi | 30 g | 10 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 20 g | Boil | 10 min |
| Flavor | Skórka cytryny | 20 g | Boil | 10 min |