

# Lemon IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (57.1%)	80 %	5
Grain	Pilzneński	2 kg (28.6%)	81 %	4
Grain	Pszeniczny	1 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	50 g	30 min	10 %
Boil	Sorachi Ace	50 g	10 min	10 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	14.38 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	25 g	Boil	10 min
Flavor	skórka cytryny	37.5 g	Boil	10 min