

# Lemon IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	2.7 kg (55.1%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.7 kg (14.3%)	82 %	5
Grain	Strzegom Pilznieński	1.5 kg (30.6%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	60 min	10 %
Boil	Sorachi Ace	25 g	15 min	10 %
Boil	Sorachi Ace	35 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	5 min
Spice	Skórki cytryny	30 g	Boil	10 min