

LEMON IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **42**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **10 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (50%)	79 %	6
Grain	Weyermann pszeniczny jasny	1 kg (14.7%)	80 %	6
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.9 kg (27.9%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	50 g	30 min	10 %
Aroma (end of boil)	Lemon drop	50 g	1 min	4.6 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	10 %
Boil	Ahtanum	50 g	10 min	5 %
Aroma (end of boil)	Liberty	50 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszone skórki pomarańczy	50 g	Boil	7 min
Flavor	Trawa cytrynowa	10 g	Boil	7 min
Flavor	Suszone skórki cytryny	50 g	Boil	7 min
Flavor	Suszone skórki cytryny	50 g	Secondary	7 day(s)
Flavor	Suszone skórki pomarańczy	50 g	Secondary	7 day(s)
Spice	Trawa cytrynowa	10 g	Secondary	7 day(s)