

Lemon IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (95.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.15 kg (2.6%) | 75 % | 150 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Boil | Lemon drop | 30 g | 30 min | 4.6 % |
| Aroma (end of boil) | Lemon drop | 20 g | 5 min | 4.6 % |
| Aroma (end of boil) | Trawa cytrynowa | 20 g | 5 min | 1 % |
| Dry Hop | Lemon drop | 50 g | 3 day(s) | 4.6 % |
| Dry Hop | Falconer's Flight | 100 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------|-----|-------|--------|---------|
| Danstar - Nottingham | Ale | Slant | 400 ml | Danstar |
|----------------------|-----|-------|--------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 60 min |