

Session Lemondrop IPA

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **23**
- SRM **3.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **6.3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Keep mash **10 min** at **77C**
- Sparge using **liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (60.4%)	81 %	4
Grain	Barley, Flaked	0.15 kg (5.7%)	70 %	4
Grain	Oats, Flaked	0.45 kg (17%)	80 %	2
Grain	Wheat, Flaked	0.45 kg (17%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Lemon drop	60 g	30 min	4.6 %
Dry Hop	Lemon drop	40 g	2 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	55 ml	Fermentis