

# Tropical Lemon IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **47**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **69 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (56.5%)	79 %	6
Grain	Pszeniczny	0.6 kg (13%)	80 %	4
Grain	Pilzneński	1.4 kg (30.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	First Gold	20 g	7 day(s)	7.5 %
Dry Hop	Mosaic	20 g	7 day(s)	10 %
Aroma (end of boil)	Mosaic	20 g	1 min	12 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Mosaic	30 g	60 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	Skórki cytryny	25 g	Boil	10 min
Spice	Skórki cytryny	15 g	Boil	5 min