Lemon Drop Single Hop IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **41 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29.4 liter(s)** of **76C** water or to achieve **49.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg *(69.9%)*	80 %	5
Grain	Strzegom Pszeniczny	1 kg *(10%)*	81 %	6
Grain	Red Active Viking Malt	1 kg *(10%)*	85 %	30
Grain	Płatki owsiane	0.5 kg *(5%)*	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.51 kg *(5.1%)*	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	30 min	11.5 %
Aroma (end of boil)	Lemon drop	25 g	5 min	5.5 %
Whirlpool	mandarina	25 g	0 min	8 %
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Whirlpool	Lemon drop	25 g	0 min	5.5 %
Dry Hop	Lemon drop	24 g	5 day(s)	5.5 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Zest z cytryny	34 g	Boil	15 min
Spice	Zest z cytryny	14 g	Secondary	5 day(s)
Water Agent	Gips piwowarski	8 g	Boil	0 min
Water Agent	Witamina C	3 g	Bottling	---
Water Agent	sól	8 g	Boil	0 min
Other	łuska ryzowa	200 g	Boil	0 min