

# LEMON IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (70.4%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (17.6%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.19 kg (6.7%) | 75 %  | 30  |
| Grain | Płatki pszeniczne    | 0.15 kg (5.3%) | 85 %  | 3   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Warrior     | 8 g    | 60 min   | 15.5 %     |
| Aroma (end of boil) | Sorachi Ace | 16 g   | 7 min    | 10 %       |
| Dry Hop             | Sorachi Ace | 44 g   | 3 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 6 g    | Fermentis  |

## Extras

| Type   | Name            | Amount | Use for | Time  |
|--------|-----------------|--------|---------|-------|
| Flavor | Trawa cytrynowa | 16 g   | Boil    | 5 min |