

# Jaskier - Lemon NE IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (40.6%)	79 %	6
Grain	Pilznieński	1.5 kg (22.6%)	81 %	4
Grain	Strzegom Pszeniczny	0.7 kg (10.5%)	81 %	6
Grain	Strzegom Wiedeński	0.75 kg (11.3%)	79 %	10
Grain	Płatki pszeniczne	1 kg (15%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	25 g	30 min	10 %
Boil	Sorachi Ace	25 g	15 min	10 %
Boil	Sorachi Ace	30 g	5 min	10 %
Dry Hop	Sorachi Ace	70 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki cytryny	30 g	Boil	5 min
Flavor	Trawa cytrynowa	20 g	Boil	2 min