

Lemon I.P.A 14 BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 2.7 kg (55.1%) | 80 % | 7 |
| Grain | Pilzneński | 1.5 kg (30.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (14.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 15 g | 60 min | 10 % |
| Boil | Sorachi Ace | 15 g | 15 min | 10 % |
| Boil | Sorachi Ace | 20 g | 10 min | 10 % |
| Boil | Sorachi Ace | 30 g | 2 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 6.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|-------|
| Spice | Skórka z cytryny | 30 g | Boil | 5 min |
| Spice | Trawa cytrynowa | 20 g | Boil | 2 min |

Notes

- Zacieranie do 14l wody o temp 70 stopni wsypać słody, utrzymać 66 przez 60 minut, 78 przez 10 minut
Wysładzać 13L wody o temp 80 stopni
Butelkować z użyciem 6g/l. Leżakowanie min. 20 dni.
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