

# Lemon IPA 14 TB

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **52**
- SRM **4**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (50.9%)	80 %	5
Grain	Strzegom Pilznieński	1.5 kg (28.3%)	80 %	4
Grain	Pszeniczny	0.7 kg (13.2%)	85 %	4
Grain	Płatki pszeniczne	0.4 kg (7.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
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 %
Dry Hop	Sorachi Ace	40 g	3 day(s)	10 %

## Extras

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