

lemon IPA

- Gravity **13.2 BLG**
- ABV ---
- IBU **45**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **29.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pale Ale | 2.7 kg (55.1%) | 80 % | 4 |
| Grain | Pilznieński | 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 | 45 min | 10 % |
| Boil | Sorachi Ace | 20 g | 10 min | 10 % |
| Boil | Sorachi Ace | 30 g | 5 min | 10 % |
| Dry Hop | Sorachi Ace | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

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