

# Lemon IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (95.7%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (2.6%)	75 %	150
Grain	Weyermann - Acidulated Malt	0.1 kg (1.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Lemon drop	30 g	30 min	4.6 %
Aroma (end of boil)	Lemon drop	20 g	5 min	4.6 %
Aroma (end of boil)	Trawa cytrynowa	20 g	5 min	1 %
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %
Dry Hop	Falconer's Flight	100 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	400 ml	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min