

Lemon IPA

- Gravity **12.9 BLG**
- ABV ---
- IBU **37**
- SRM **5**
- 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 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.7 kg (55.1%)	78 %	6
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	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	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	7 g	---

Extras

Type	Name	Amount	Use for	Time
Herb	trawa cytrynowa	20 g	Boil	2 min

Herb	skórki cytryny	30 g	Boil	2 min
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Notes

- Fermentacja:
Burzliwa: 18-21°C, 10 dni
Cicha: 18-21°C, 7 dni

Butelkowanie:

Butelkować z użyciem 6g glukozy na 1L piwa. Po 3-4 tygodniach gotowe do spożycia.

Sep 20, 2016, 5:37 PM