

# Bitter Lemon IPA

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- Gravity **16.8 BLG**
- ABV ---
- IBU **80**
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **58 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **5 min** at **58C**
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramunich Malt	0.2 kg (3.7%)	71.7 %	110
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.7%)	81 %	53
Grain	Weyermann - Pale Ale Malt	2 kg (37%)	85 %	7
Grain	Weyermann - Light Munich Malt	2 kg (37%)	82 %	14
Grain	Weyermann - Vienna Malt	1 kg (18.5%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	40 min	6 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	15 min	12 %
Aroma (end of boil)	Simcoe	20 g	15 min	13 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	12 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	Lemon Peel	15 g	Boil	15 min
Herb	Coriander	5 g	Boil	30 min