

# Jaskier - Lemon IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (40.9%)	79 %	6
Grain	Pilzneński	1.5 kg (22.7%)	81 %	4
Grain	Strzegom Pszeniczny	1.6 kg (24.2%)	81 %	6
Grain	Płatki owsiane	0.8 kg (12.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Sorachi Ace	15 g	30 min	10 %
Boil	Sorachi Ace	20 g	15 min	10 %
Boil	Sorachi Ace	30 g	5 min	10 %
Dry Hop	Sorachi Ace	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs
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### Extras

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