

# Lemon IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **28**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	jasny	4.5 kg (88.2%)	--- %	---
Sugar	Cukier biały	0.6 kg (11.8%)	--- %	---

## 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 %
Aroma (end of boil)	Sorachi Ace	30 g	2 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	2 min
Spice	skórki cytryny	30 g	Boil	5 min