

# Lemon IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **3.7**
- 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.8%)	80 %	5
Grain	Płatki owsiane	1 kg (18.7%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.35 kg (6.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	sorachi	30 g	60 min	12.5 %
Whirlpool	sorachi	30 g	10 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Boil	10 min
Flavor	Skórka cytryny	20 g	Boil	10 min