

Lemon IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **82**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

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

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pale Ale | 2.7 kg (55.1%) | 80 % | 4 |
| Grain | Pszeniczny | 0.7 kg (14.3%) | 85 % | 4 |
| Grain | Pilzneński | 1.5 kg (30.6%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Sorachi Ace | 35 g | 15 min | 10 % |
| Boil | Sorachi Ace | 40 g | 10 min | 10 % |
| Boil | Sorachi Ace | 41 g | 2 min | 10 % |
| Boil | Sorachi Ace | 9 g | 0 min | 10 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 100 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|-----------------|------|------|-------|
| Spice | skórki cytryny | 30 g | Boil | 5 min |
| Spice | trawa cytrynowa | 20 g | Boil | 2 min |