

Lemon IPA Single Hop SA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **39**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.5 kg (61.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (26.3%) | 79 % | 16 |
| Grain | Pszeniczny | 0.7 kg (12.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 15 g | 60 min | 12.5 % |
| Boil | Sorachi Ace | 15 g | 20 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 7 min | 12.5 % |
| Aroma (end of boil) | Sorachi Ace | 30 g | 2 min | 12.5 % |
| Dry Hop | Sorachi Ace | 40 g | 7 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

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

| | | | | |
|-------|-----------------|------|------|-------|
| Spice | Skórki Cytryny | 30 g | Boil | 5 min |
| Spice | Trawa Cytrynowa | 20 g | Boil | 5 min |