

Lemon IPA TB

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (56.7%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 1.7 kg (28.3%) | 80 % | 4 |
| Grain | Pszeniczny | 0.9 kg (15%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sorachi Ace | 10 g | 60 min | 10 % |
| Boil | Sorachi Ace | 20 g | 15 min | 10 % |
| Boil | Sorachi Ace | 30 g | 10 min | 10 % |
| Boil | Sorachi Ace | 40 g | 2 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Skórka cytry | 40 g | Boil | 5 min |
| Herb | Trawa cytrynowa | 25 g | Boil | 2 min |
| Herb | Werbena cytrynowa | 20 g | Boil | 2 min |