

LemonIPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 3.31 kg (69.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.61 kg (12.8%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.84 kg (17.7%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|----------|----------|------------|
| Whirlpool | Lemon drop | 139.33 g | 20 min | 4.6 % |
| Dry Hop | Lemon drop | 69.67 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|-----------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 244.44 ml | Fermentum Mobile |