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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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