

## #17 lemon grass IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **41.1 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **43.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **34.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **41.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.7 kg (88.5%)	72 %	5
Grain	Przemiczny	1 kg (11.5%)	72 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	155 g	50 min	3.5 %
Aroma (end of boil)	Cascade	40 g	20 min	6 %
Dry Hop	Citra	40 g	7 day(s)	12 %
fermentor 1 - pierwszy dzień - do biotransformacji				
Dry Hop	Lemon drop	50 g	3 day(s)	4.6 %
fermentor 2 - 4 dzień fermentacji				

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min

Spice	trawa cytrynowa	40 g	Boil	20 min
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