

Jaskier - Lemon NE IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **35**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.7 kg (40.6%) | 79 % | 6 |
| Grain | Pilznieński | 1.5 kg (22.6%) | 81 % | 4 |
| Grain | Strzegom Pszeniczny | 0.7 kg (10.5%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 0.75 kg (11.3%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 1 kg (15%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 25 g | 30 min | 10 % |
| Boil | Sorachi Ace | 25 g | 15 min | 10 % |
| Boil | Sorachi Ace | 30 g | 5 min | 10 % |
| Dry Hop | Sorachi Ace | 70 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | Skórki cytryny | 30 g | Boil | 5 min |
| Flavor | Trawa cytrynowa | 20 g | Boil | 2 min |