

# Lemon IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **28**
- SRM ---
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

| Type           | Name    | Amount         | Yield | EBC |
|----------------|---------|----------------|-------|-----|
| Liquid Extract | jasny   | 4.5 kg (88.2%) | --- % | --- |
| Adjunct        | Glukoza | 0.6 kg (11.8%) | --- % | --- |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Sorachi Ace | 15 g   | 60 min | 10 %       |
| Boil                | Sorachi Ace | 15 g   | 15 min | 10 %       |
| Boil                | Sorachi Ace | 20 g   | 10 min | 10 %       |
| Aroma (end of boil) | Sorachi Ace | 30 g   | 2 min  | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name            | Amount | Use for | Time  |
|-------|-----------------|--------|---------|-------|
| Spice | trawa cytrynowa | 20 g   | Boil    | 2 min |
| Spice | skórki cytryny  | 30 g   | Boil    | 5 min |