

# Lemon IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.7 kg (55.1%)	80 %	5
Grain	Pilznieński	1.5 kg (30.6%)	81 %	4
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Sorachi Ace	15 g	20 min	10 %
Boil	Sorachi Ace	20 g	10 min	10 %
Boil	Sorachi Ace	30 g	2 min	10 %
Dry Hop	Sorachi Ace	40 g	4 day(s)	10 %

## Yeasts

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

## Extras

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

## Notes

- Fermentacja:  
\*burzliwa: 8 dni, 18-21 st. C  
\*cicha: 4 dni, 18-21 st. C  
Refermentacja:  
Glukoza, 102 g (~6,5 g/l)  
Leżakowanie:  
20 dni, 19-21 st. C  
Objętość końcowa:  
15,5 l  
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