

Lemon IPA

- Gravity **14 BLG**
- ABV ---
- IBU **28**
- SRM ---
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------|----------------|-------|-----|
| Liquid Extract | jasny | 4.5 kg (88.2%) | --- % | --- |
| Sugar | Cukier biały | 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 |