

# Lemon IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 %  | 5   |
| Grain | Pilznieński          | 2 kg (28.6%) | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (14.3%) | 85 %  | 4   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Sorachi Ace | 50 g   | 30 min   | 10 %       |
| Boil    | Sorachi Ace | 50 g   | 10 min   | 10 %       |
| Dry Hop | Sorachi Ace | 50 g   | 3 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount  | Laboratory |
|-------|------|------|---------|------------|
| US-05 | Ale  | Dry  | 14.38 g | ---        |

## Extras

| Type   | Name            | Amount | Use for | Time   |
|--------|-----------------|--------|---------|--------|
| Flavor | trawa cytrynowa | 25 g   | Boil    | 10 min |
| Flavor | skórka cytryny  | 37.5 g | Boil    | 10 min |