

# Lemon IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **52**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **2 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pale Ale Flagon          | 2.7 kg (55.1%) | 80 %  | 5   |
| Grain | Słód pszeniczny Bestmalz | 0.7 kg (14.3%) | 82 %  | 5   |
| Grain | Strzegom Pilzneński      | 1.5 kg (30.6%) | --- % | 4   |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Sorachi Ace | 25 g   | 60 min | 10 %       |
| Boil    | Sorachi Ace | 25 g   | 15 min | 10 %       |
| Boil    | Sorachi Ace | 35 g   | 5 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    | 5 min  |
| Spice | Skórki cytryny  | 30 g   | Boil    | 10 min |