

# lemon ipa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (63.6%) | 80 %  | 5   |
| Grain | Strzegom Pilzniejszy | 2 kg (36.4%)   | 80 %  | 4   |

## 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 %       |
| Boil    | Sorachi Ace | 30 g   | 2 min  | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

## Extras

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