

# Lemon IPA TB

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (56.7%)	80 %	5
Grain	Strzegom Pilzneński	1.7 kg (28.3%)	80 %	4
Grain	Pszeniczny	0.9 kg (15%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Sorachi Ace	20 g	15 min	10 %
Boil	Sorachi Ace	30 g	10 min	10 %
Boil	Sorachi Ace	40 g	2 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	1000 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytry	40 g	Boil	5 min
Herb	Trawa cytrynowa	25 g	Boil	2 min
Herb	Werbena cytrynowa	20 g	Boil	2 min