

Lemon IPA (TB)

- Gravity **13.6 BLG**
- ABV ---
- IBU **38**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pale Ale Malt | 2.7 kg (55.1%) | 80 % | 7 |
| Grain | Pilzneński | 1.5 kg (30.6%) | 81 % | 4 |
| Grain | Pszeniczny | 0.7 kg (14.3%) | 85 % | 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 % |
| Aroma (end of boil) | Sorachi Ace | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Sorachi Ace | 30 g | 2 min | 10 % |
| Dry Hop | Sorachi Ace | 40 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | Skórki Cytryny | 30 g | Boil | 5 min |

| | | | | |
|-------|-----------------|------|------|-------|
| Spice | Trawa Cytrynowa | 20 g | Boil | 2 min |
|-------|-----------------|------|------|-------|

Notes

- Fermentacja:
Burzliwa: 18-21 C, 10 dni
Cicha: 18-21 C, 7 dni

Butelkować z użyciem 6g glukozy na 1l piwa
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