

## 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  
*Jun 11, 2016, 3:02 PM*