

Lemon IPA 14blg Twój Browar

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

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

Mash step by step

- Heat up **17.1 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 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.7 kg (47.4%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (26.3%)	82 %	4
Grain	Pszeniczny	0.7 kg (12.3%)	85 %	4
Grain	Płatki pszeniczne	0.8 kg (14%)	85 %	3

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 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	100 ml	---

Extras

Type	Name	Amount	Use for	Time
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Spice	skórka cytryny	30 g	Boil	5 min
Spice	trawa cytrynowa	20 g	Boil	2 min
Fining	whirflock	0.5 g	Boil	5 min