Lemon IPA Browar Kotłownia

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **32**
- SRM **22**

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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(88.7%)*	80 %	5
Grain	Karmelowy Viking Malt	0.5 kg *(8.1%)*	75 %	150
Grain	Strzegom Barwiący	0.2 kg *(3.2%)*	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	75 g	30 min	4.6 %
Dry Hop	Lemon drop	25 g	7 day(s)	4.6 %
Dry Hop	Amarillo	20 g	20 day(s)	9.5 %
Boil	Citra	10 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Herb	Trawa cytrynowa	20 g	Boil	30 min