Lemon IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

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	20 g	60 min	10 %
Boil	Sorachi Ace	20 g	15 min	10 %
Boil	Sorachi Ace	25 g	10 min	10 %
Boil	Sorachi Ace	35 g	2 min	10 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	110 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	skórki cytryny	40 g	Boil	5 min

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

Flavor	trawa cytrynowa	25 g	Boil	2 min