

## APA#8 Lemon Drop

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- Gravity **12 BLG**
- ABV ---
- IBU **71**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.6 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.6 kg (72%)	79 %	6
Grain	Bestmalz Caramel Pils	1.4 kg (28%)	75 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.5 %
Boil	Lemon drop	20 g	40 min	4.6 %
Boil	Citra	10 g	40 min	13.5 %
Boil	Lemon drop	20 g	20 min	4.6 %
Boil	Citra	12 g	20 min	13.5 %
Boil	Lemon drop	20 g	10 min	4.6 %
Dry Hop	Lemon drop	40 g	3 day(s)	4.6 %

### Yeasts

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

### Notes

- przerwa białkowa 52-55 st. C, 10 min; przerwa scukrzająca 66 st. C, 50 min  
*Mar 4, 2016, 11:09 AM*