

Lemo-MInt Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **5.3**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **20 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (50%) | 79 % | 6 |
| Grain | Weyermann pszeniczny jasny | 1 kg (10%) | 80 % | 6 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 4 kg (40%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Lemon drop | 20 g | 20 min | 4.6 % |
| Boil | Lemon drop | 20 g | 30 min | 4.6 % |
| Boil | Lemon drop | 20 g | 40 min | 4.6 % |
| Boil | Lemon drop | 40 g | 50 min | 4.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Herb | Trawa Cytrynowa | 20 g | Boil | 45 min |
| Spice | Skórki z limonki | 20 g | Boil | 45 min |
| Herb | Mięta pieprzowa | 20 g | Boil | 45 min |
| Fining | Mech irlandzki | 5 g | Boil | 45 min |