

# Lemon Ale

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **3.7**
- Style **American Pale Ale**

## 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (20%)	79 %	6
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	BESTMALZ - Best Wheat Malt	1.5 kg (30%)	82 %	4
Grain	Viking Pilsner malt	2 kg (40%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Aroma (end of boil)	Lemon drop	20 g	10 min	4.6 %
Boil	Warrior	5 g	60 min	15.5 %
Dry Hop	Lemon drop	30 g	7 day(s)	4.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	suszona skórka cytryny	25 g	Boil	10 min
Flavor	suszona skórka cytryny	25 g	Secondary	3 day(s)

## Notes

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*Dec 6, 2018, 8:44 PM*