

# Lemon APA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **36**
- SRM **3.9**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (50%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (12.5%)	78 %	4
Grain	Strzegom Wiedeński	0.5 kg (12.5%)	79 %	10
Grain	Płatki owsiane	0.3 kg (7.5%)	85 %	3
Grain	Pszeniczny	0.7 kg (17.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	15 g	10 min	11 %
Boil	Lemon drop	40 g	20 min	5.3 %
Whirlpool	El Dorado	20 g	20 min	11 %
Whirlpool	Lemon drop	35 g	20 min	5.3 %
Dry Hop	El Dorado	60 g	3 day(s)	11 %
Dry Hop	Lemon drop	90 g	3 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's