

# lemon bomp

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (66.7%)	82 %	4
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2
Grain	Viking Munich Malt	1 kg (22.2%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lemon drop	100 g	0 min	4.6 %
Dry Hop	Lemon drop	100 g	5 day(s)	4.6 %

## Yeasts

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

## Notes

- Fermentowane w <20°C  
*Jun 6, 2019, 10:09 PM*