

# LEMON DROP APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (54.5%)	80 %	8
Grain	Pilzneński	1 kg (18.2%)	81 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Monachijski	0.5 kg (9.1%)	80 %	16
Grain	Barley, Flaked	0.5 kg (9.1%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %
Boil	Lemon drop	25 g	10 min	5.4 %
Boil	Citra	25 g	10 min	13.3 %
Aroma (end of boil)	Lemon drop	25 g	0 min	5.4 %
Aroma (end of boil)	Citra	35 g	0 min	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis