

# Lemon Drop Super Hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale IREKS	2.2 kg (93.6%)	80 %	6
Grain	Pszeniczny IREKS	0.1 kg (4.3%)	80 %	5
Grain	Aromatyczny IREKS	0.05 kg (2.1%)	80 %	280

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	5 g	60 min	15.5 %
Boil	Lemon drop	5 g	30 min	4.6 %
Boil	Lemon drop	5 g	15 min	4.6 %
Boil	Lemon drop	12.5 g	5 min	4.6 %
Boil	Lemon drop	15 g	0 min	4.6 %
Whirlpool	Lemon drop	12.5 g	0 min	4.6 %
Dry Hop	Lemon drop	25 g	4 day(s)	4.6 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.5 g	Fermentis