

Lemon pils

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **30**
- SRM **4.5**
- Style **Lite American Lager**

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 **12 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 4.5 kg (84.9%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 0.6 kg (11.3%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.2 kg (3.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Lemon drop | 40 g | 60 min | 4.6 % |
| Aroma (end of boil) | Lemon drop | 40 g | 15 min | 4.6 % |