

LEMONADE ALE

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **14**
- SRM **2.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|--------------|-------|-----|
| Grain | Pilznieński | 1 kg (46.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (46.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.15 kg (7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Slant | 100 ml | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|-----------|----------|
| Flavor | Yerba marak.-jabł. | 1000 g | Secondary | 7 day(s) |
| Herb | świeża mięta | 3 g | Boil | 5 min |
| Flavor | zest z limonki | 3 g | Boil | 5 min |