

# Limoncello

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (100%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.6 %
Boil	Marynka	10 g	30 min	8.6 %
Dry Hop	Lemon drop	100 g	2 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	sok z cytryny i limonki	500 g	Secondary	4 day(s)
Flavor	skórka z cytryny i limonki	50 g	Secondary	4 day(s)
Other	laktoza	1000 g	Secondary	4 day(s)