

New Age Lemon Pils

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **33**
- SRM **8**
- Style **Classic American Pilsner**

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 **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **46 C**, Time **0 min**
- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **0 min** at **46C**
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (80%)	81 %	4
Grain	Strzegom Wiedeński	0.6 kg (15%)	79 %	10
Grain	Strzegom Karmel 300	0.2 kg (5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	40 g	60 min	4.6 %
Boil	Lemon drop	40 g	15 min	4.6 %
Whirlpool	Lemon drop	40 g	0 min	4.6 %
Dry Hop	Lemon drop	100 g	3 day(s)	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Lager	Dry	23 g	---