Lemon Drop Super Hop

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **5.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg *(92.6%)*	80 %	8
Grain	Pszeniczny	0.2 kg *(3.7%)*	85 %	4
Grain	Aromatic Malt	0.1 kg *(1.9%)*	78 %	68
Grain	Acid Malt	0.1 kg *(1.9%)*	58.7 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	60 min	15.5 %
Boil	Lemon drop	10 g	30 min	4.6 %
Boil	Lemon drop	10 g	15 min	4.6 %
Boil	Lemon drop	25 g	5 min	4.6 %
Boil	Lemon drop	30 g	0 min	4.6 %
Whirlpool	Lemon drop	25 g	0 min	4.6 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %
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Yeasts

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Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale

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