Sour Lemon Ice Cream Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **---**
- SRM **3.6**
- Style **Specialty Beer**

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 **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(46.3%)*	80 %	5
Grain	Płatki owsiane	1.4 kg *(25.9%)*	85 %	3
Grain	Weyermann pszeniczny jasny	0.5 kg *(9.3%)*	80 %	6
Sugar	Milk Sugar (Lactose)	0.7 kg *(13%)*	76.1 %	0
Grain	Żytni	0.3 kg *(5.6%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	28 g	0 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.1 g	---

Notes

- 1) Zakwaszanie - L. Plantarum w kotle przez 24 h, przed rozpoczęciem zakwaszania gotowanie 15 min. i dodanie 15 g kwasu mlekowego.
  2) Po zakończeniu zakwaszania gotowanie 60 min i dodanie na koniec 28 g chinnook plus 7 cytryn (zest plus sok) (ok. 720 ml)
  3) Na cichą - zest i sok z 4 cytryn i 2 limonek.
  Jan 24, 2019, 5:03 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.