

# Lemon Ale

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **23**
- SRM **6.6**

## 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 1 kg (25%)     | 79 %  | 6   |
| Grain | Colorado Pale Base         | 1 kg (25%)     | 79 %  | 6   |
| Grain | Strzegom Wiedeński         | 1 kg (25%)     | 79 %  | 10  |
| Grain | Strzegom pszenica prażona  | 0.5 kg (12.5%) | 70 %  | 6   |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (12.5%) | 75 %  | 71  |

## Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil                | Crystal | 15 g   | 60 min    | 4.5 %      |
| Aroma (end of boil) | Crystal | 35 g   | 30 min    | 4.5 %      |
| Dry Hop             | Crystal | 100 g  | 14 day(s) | 4.5 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |