

Lemon Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **6.4**

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 **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (57.1%) | 81 % | 2 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (38.1%) | 80 % | 20 |
| Grain | Strzegom Karmel 30 | 0.25 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 30 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 40 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Skórka cytryny | 10 g | Boil | 10 min |
| Flavor | Skórka limonki | 5 g | Boil | 10 min |

| | | | | |
|--------|----------------|-------|------|--------|
| Flavor | Liście mięty | 5 g | Boil | 10 min |
| Flavor | Sok z cytryny | 200 g | Boil | 10 min |
| Flavor | Sok z limonki | 100 g | Boil | 10 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |