

# Lemon Demon - WFPD

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.6**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.9 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (84%)	81 %	4
Grain	Pszeniczny	0.5 kg (8.4%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (3.4%)	75 %	45
Sugar	Milk Sugar (Lactose)	0.25 kg (4.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Mosaic	100 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	skórka z cytryn i limonki	20 g	Secondary	2 day(s)

Spice	sok z cytrusów	200 g	Secondary	2 day(s)
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