

# Lemon Drop APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (15.6%)	80 %	4
Grain	Pszeniczny	0.3 kg (4.7%)	85 %	4
Grain	Cooke	0.1 kg (1.6%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Lemon drop	20 g	30 min	4.6 %
Aroma (end of boil)	Lemon drop	15 g	15 min	4.6 %
Aroma (end of boil)	Lemon drop	15 g	7 min	4.6 %
Aroma (end of boil)	Lemon drop	20 g	0 min	4.6 %
Dry Hop	Lemon drop	30 g	3 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Flavor	skórka cytryny	20 g	Boil	15 min
Fining	mech irlandzki	5 g	Boil	15 min