

# lemon sour ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **2.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **67C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilznieński Lager Malteurop | 2.5 kg (55.6%) | 80 %  | 3   |
| Grain | Pszeniczny Malteurop        | 2 kg (44.4%)   | 85 %  | 4   |

## Yeasts

| Name                    | Type | Form    | Amount   | Laboratory |
|-------------------------|------|---------|----------|------------|
| Us-05                   | Ale  | Slant   | 160 ml   | Fermentis  |
| Lactobacillus Plantarum | Ale  | Culture | 168.13 g | ---        |

litrowy starter z 3 kapsulek

## Extras

| Type   | Name            | Amount | Use for | Time  |
|--------|-----------------|--------|---------|-------|
| Flavor | Trawa cytrynowa | 20 g   | Boil    | 5 min |
| Flavor | zest z limonki  | 4 g    | Boil    | 0 min |

## Notes

- Pokombinować z wyższym ekstraktem, zacieraniem na słodko, płatkami owsianymi.  
Może laktoza? Oprócz liści Kaffir (górną granicą homebrewing) trochę zestu dać  
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