

# Lemon Summer

- Gravity **12 BLG**
- ABV ---
- IBU **34**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **29 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **31.3 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	9 kg (93.3%)	79 %	6
Grain	Acid Malt	0.15 kg (1.6%)	58.7 %	6
Grain	Pszeniczny	0.5 kg (5.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	El Dorado	20 g	10 min	15 %
Boil	Cascade	20 g	10 min	6 %
Boil	Lemon drop	20 g	10 min	4.6 %
Boil	Lemon drop	30 g	0 min	4.6 %
Boil	El Dorado	30 g	0 min	15 %
Boil	Cascade	30 g	0 min	6 %
Whirlpool	El Dorado	50 g	0 min	15 %
Whirlpool	Cascade	50 g	0 min	6 %
Whirlpool	Lemon drop	50 g	0 min	4.6 %

Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %
Dry Hop	El Dorado	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale