

Lemon z resztek

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **8.3**
- Style **American Pale Ale**

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 **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.75 kg (63.2%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (23%)	79 %	6
Grain	Strzegom Monachijski typ II	0.3 kg (6.9%)	79 %	22
Grain	Karmelowy Czerwony	0.2 kg (4.6%)	75 %	59
Grain	Strzegom Karmel 150	0.1 kg (2.3%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Amarillo	15 g	20 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	kolędra	15 g	Boil	10 min
Flavor	skórki cytrynowe	70 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	10 min

Notes

- 75g startych skórek cytryn+15g nasion kolędry gotowane w siatce przez 10 min.
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