

# Lemon Zawodowiec

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **11.5**
- Style **American Brown Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **40 C**, Time **30 min**
- Temp **67 C**, Time **40 min**
- Temp **71 C**, Time **10 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **30 min** at **40C**
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **71C**
- Keep mash **15 min** at **77C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (15.4%)	79 %	22
Grain	Caramel/Crystal Malt - 120L	0.5 kg (7.7%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	40 g	60 min	4.6 %
Boil	Lemon drop	30 g	45 min	4.6 %
Boil	Lemon drop	20 g	15 min	4.6 %
Boil	Lemon drop	10 g	0 min	4.6 %
Dry Hop	Lemon drop	100 g	7 day(s)	4.6 %

## Yeasts

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