

# Lemon

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Viking Malt	8 kg (80%)	80 %	4
Grain	Viking Wheat Malt	2 kg (20%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	25 min	6 %
Boil	Lemon drop	50 g	25 min	4.6 %
Boil	Mosaic	15 g	55 min	10 %
Dry Hop	Lemon drop	50 g	4 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	500 ml	-

## Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	15 g	Boil	10 min
Spice	Pomarańcza skórka sucha	20 g	Boil	10 min
Spice	Werbena cytrynowa	10 g	Boil	10 min

Spice	Kolendra 15g	20 g	Boil	10 min
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