

# RaggaBomba X-lecie AZACCA LEMONDROP

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (94.2%)	80 %	5
Grain	Strzegom Karmel 150	0.11 kg (2.1%)	75 %	160
Grain	Pilzński	0.2 kg (3.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	50 min	11 %
Boil	Azacca	10 g	30 min	11 %
Boil	Azacca	15 g	15 min	11 %
Boil	Lemon drop	15 g	10 min	4.6 %
Boil	Lemon drop	15 g	5 min	4.6 %
Aroma (end of boil)	Lemon drop	10 g	10 min	4.6 %
Dry Hop	Lemon drop	20 g	3 day(s)	4.6 %

## Yeasts

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