

# Sour Lemon Ale

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **6**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (54.1%)	81 %	4
Grain	Żytni	0.5 kg (27%)	85 %	8
Grain	Monachijski	0.2 kg (10.8%)	80 %	16
Grain	Castlemalting - Cara Clair	0.15 kg (8.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	2 g	60 min	13 %
Dry Hop	Lemon drop	30 g	6 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	liście stevi	2 g	Boil	15 min
Spice	Skóra z cytryny	20 g	Boil	5 min
Spice	Sok z cytryn	1000 g	Secondary	6 day(s)