

#21 lemon drop single hop

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **17**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3 kg (54.7%) | 80.5 % | 4 |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 2 kg (36.5%) | 82 % | 3 |
| Grain | Płatki owsiane | 0.18 kg (3.3%) | 85 % | 3 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (5.5%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Lemon drop | 30 g | 60 min | 4.6 % |
| Whirlpool | Lemon drop | 70 g | 1 min | 4.6 % |

Yeasts

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