

# A'la Limoncello

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4.5 kg (86.5%) | 80 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt | 0.7 kg (13.5%) | 85 %  | 5   |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Whirlpool | Lublin (Lubelski) | 20 g   | 30 min | 4 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 400 ml | Danstar    |

## Extras

| Type   | Name                       | Amount | Use for   | Time     |
|--------|----------------------------|--------|-----------|----------|
| Flavor | Sok z cytryny i limonki    | 500 g  | Secondary | 5 day(s) |
| Flavor | Skórka z cytryny i limonki | 50 g   | Secondary | 5 day(s) |
| Other  | Ksylitol                   | 400 g  | Secondary | 4 day(s) |
| Other  | Lactobacillus Plantarum    | 10 g   | Boil      | 1 min    |

## Notes

- Lactobacillus Plantarum - po 15 min gotowania brzezki i schłodzeniu do 30-35°C dodać 10g bakterii i zakwaszać 1-2 dni w zależności od stopnia zakwaszenia.  
Ciągłe utrzymywanie temperaturę 30-35°C (gorące pety w styroboksie?).  
Zbić pH do ~4,5  
Przedmuchać kocioł CO2, odciąć dostęp tlenu  
pH po zakwaszaniu powinno wynosić około 3,55

Po zakwaszeniu gotować  
*Jun 11, 2024, 5:48 PM*