

# American Pale Ale Lemo Drop

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- Gravity **12.1 BLG**
- ABV ---
- IBU **38**
- SRM **10.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (47.6%)	79 %	6
Grain	Strzegom Pilzneński	1.2 kg (28.6%)	80 %	4
Grain	Orkiszowy	0.2 kg (4.8%)	74 %	6
Grain	Strzegom Karmel 150	0.15 kg (3.6%)	75 %	150
Grain	Caramel/Crystal Malt	0.15 kg (3.6%)	74 %	160
Grain	Strzegom Monachijski typ II	0.5 kg (11.9%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lemon drop	30 g	30 min	4.6 %
Boil	Ahtanum	20 g	15 min	5 %
Aroma (end of boil)	Lemon drop	30 g	1 min	4.6 %
Dry Hop	Lemon drop	40 g	7 day(s)	4.6 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Safale 2

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min

### Notes

- 1,8/0,5  
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