

# DARK LEMON V2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **17.6**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **8 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.1 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **73.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **26.8 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.8%)	80 %	5
Grain	Karmelowy Viking Malt	1 kg (13.8%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	40 min	12 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	40 g	Boil	30 min