

## Jasne peľne 3 lemon grass

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **3.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (83.3%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.4 kg (16.7%)	85 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Simcoe	5 g	20 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	20 min	13.2 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Boil	Citra	2 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale 23	Ale	Dry	8 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	lemon grass	5 g	Boil	10 min