

Lemon Demon - WFPD

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.6**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **23.9 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.9 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Pilzneński | 5 kg (84%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (8.4%) | 85 % | 4 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.4%) | 75 % | 45 |
| Sugar | Milk Sugar (Lactose) | 0.25 kg (4.2%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Dry Hop | Mosaic | 100 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|-----------|----------|
| Spice | skórka z cytryn i limonki | 20 g | Secondary | 2 day(s) |

| | | | | |
|-------|----------------|-------|-----------|----------|
| Spice | sok z cytrusów | 200 g | Secondary | 2 day(s) |
|-------|----------------|-------|-----------|----------|