

## Lemon drop

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **17.8**
- Style **American IPA**

### 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%)  | 80 %  | 5   |
| Grain | Pilzneński           | 1 kg (15.4%)  | --- % | --- |
| Grain | Strzegom Karmel 600  | 0.3 kg (4.6%) | 68 %  | 601 |
| Grain | Strzegom Karmel 300  | 0.2 kg (3.1%) | 70 %  | 299 |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Eureka!    | 25 g   | 45 min | 18 %       |
| Boil                | Lemon drop | 20 g   | 10 min | 4.6 %      |
| Aroma (end of boil) | Lemon drop | 80 g   | 0 min  | 4.6 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |