

# Lemon Radler

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- Gravity **5.1 BLG**
- ABV **1.9 %**
- IBU **18**
- SRM **2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 0.5 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 5 g    | 20 min | 10.5 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 50 ml  | Fermentis  |

## Extras

| Type  | Name                | Amount | Use for   | Time     |
|-------|---------------------|--------|-----------|----------|
| Other | lemoniada cytrynowa | 5000 g | Secondary | 1 day(s) |