

lemon sour ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **2.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **67C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilznieński Lager Malteurop | 2.5 kg (55.6%) | 80 % | 3 |
| Grain | Pszeniczny Malteurop | 2 kg (44.4%) | 85 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|---------|----------|------------|
| Us-05 | Ale | Slant | 160 ml | Fermentis |
| Lactobacillus Plantarum | Ale | Culture | 168.13 g | --- |

litrowy starter z 3 kapsulek

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | Trawa cytrynowa | 20 g | Boil | 5 min |
| Flavor | zest z limonki | 4 g | Boil | 0 min |

Notes

- Pokombinować z wyższym ekstraktem, zacieraniem na słodko, płatkami owsianymi.
Może laktoza? Oprócz liści Kaffir (górną granicą homebrewing) trochę zestu dać
May 9, 2021, 12:35 AM