

# Lemoniada #12

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	3.5 kg (72.2%)	79 %	7
Grain	Płatki owsiane	0.5 kg (10.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (10.3%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (4.1%)	78 %	4
Grain	Caraaroma	0.1 kg (2.1%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.05 kg (1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	7.1 %
Whirlpool	Citra	20 g	5 min	12 %
Whirlpool	Equanot	20 g	5 min	12.8 %
Dry Hop	Amarillo	20 g	5 day(s)	7.1 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Equanot	30 g	5 day(s)	12.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	0 min
Flavor	Zest i sok z 2 szt pomarańczy	50 g	Primary	7 day(s)