

Limoncello

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **5.6**
- Style **American Pale Ale**

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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 8.6 % |
| Boil | Marynka | 10 g | 30 min | 8.6 % |
| Dry Hop | Lemon drop | 100 g | 2 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Flavor | sok z cytryny i limonki | 500 g | Secondary | 4 day(s) |
| Flavor | skórka z cytryny i limonki | 50 g | Secondary | 4 day(s) |
| Other | laktoza | 1000 g | Secondary | 4 day(s) |