

Smoky lemonade

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **6**
- SRM **3.1**

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 **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|------------|--------|-----|
| Grain | Słód Wędzony Steinbach | 2 kg (50%) | 80 % | 5 |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (25%) | 80 % | 3 |
| Grain | Heidelberg | 1 kg (25%) | 80.5 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 15 g | 60 min | 3.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Lallemand - WildBrew Philly Sour | Ale | Dry | 11 g | Lallemand |

Notes

- Warzenie 29.04.2024
Blg początkowe 10,5-11 BLG
Butelkowanie 14.05, blg końcowe - 2,5-3,0

Nagazowanie 3.0 vol
Apr 30, 2024, 11:19 AM