

XX WARKA LEMONE SOUR ALE

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **35**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **5 min** at **72C**
- Keep mash **60 min** at **72C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.25 kg (62.5%) | 80 % | 4 |
| Grain | Żytmi | 0.3 kg (15%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 0.25 kg (12.5%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.2 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil | Sabro | 5 g | 60 min | 15.1 % |
| Aroma (end of boil) | Sabro | 15 g | 10 min | 15.1 % |
| Whirlpool | Sabro | 15 g | 5 min | 15.1 % |
| Dry Hop | Sabro | 65 g | 3 day(s) | 15.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------------------|-----|-----------|----------|
| Flavor | Zest z cytryny | 4 g | Boil | 5 min |
| Flavor | Sok z czterech cytryn do S-04 | 1 g | Secondary | 5 day(s) |

Notes

- BLG skorygowane do 7,5 i 17 litrów.
Jul 9, 2019, 10:15 PM