

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	Żytni	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