

#21 lemon drop single hop

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **17**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (54.7%)	80.5 %	4
Grain	BESTMALZ - Best Heidelberg Wheat Malt	2 kg (36.5%)	82 %	3
Grain	Płatki owsiane	0.18 kg (3.3%)	85 %	3
Grain	Bestmalz Carmel Pils	0.3 kg (5.5%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	30 g	60 min	4.6 %
Whirlpool	Lemon drop	70 g	1 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis