

APA#8 Lemon Drop

- Gravity **12 BLG**
- ABV ---
- IBU **71**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 3.6 kg (72%) | 79 % | 6 |
| Grain | Bestmalz Caramel Pils | 1.4 kg (28%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Citra | 20 g | 60 min | 13.5 % |
| Boil | Lemon drop | 20 g | 40 min | 4.6 % |
| Boil | Citra | 10 g | 40 min | 13.5 % |
| Boil | Lemon drop | 20 g | 20 min | 4.6 % |
| Boil | Citra | 12 g | 20 min | 13.5 % |
| Boil | Lemon drop | 20 g | 10 min | 4.6 % |
| Dry Hop | Lemon drop | 40 g | 3 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |

Notes

- przerwa białkowa 52-55 st. C, 10 min; przerwa scukrzająca 66 st. C, 50 min
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