

Lemon drop

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **34**
- SRM **7.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **75C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (32.5%)	81 %	4
Grain	Viking Pale Ale malt	2 kg (26%)	80 %	5
Grain	Caraamber	1.2 kg (15.6%)	75 %	59
Grain	Pszeniczny	1 kg (13%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (6.5%)	79 %	10
Dry Extract	Bruntal	0.5 kg (6.5%)	81 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	40 g	50 min	6.9 %
Boil	Cascade	20 g	30 min	6.9 %
Boil	Cascade	30 g	10 min	6.9 %
Boil	Lemon drop	20 g	10 min	5.1 %
Whirlpool	Lemon drop	30 g	0 min	5.1 %

Yeasts

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

- Brzeczka 22.10.2020
Fermentacja burzliwa 14dni
Fermentacja cicha od 05.10.2020
Rozlew 20.11
Blg końcowe 4,5
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