

# Lemon Love 11 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **2.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (43.5%)	--- %	---
Grain	Strzegom Pale Ale	1 kg (43.5%)	--- %	---
Grain	Pszeniczny	0.2 kg (8.7%)	85 %	4
Grain	Karmelowy Czerwony	0.1 kg (4.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	10 g	15 min	4.6 %
Boil	Lemon drop	12 g	5 min	4.6 %
Boil	Lemon drop	26 g	2 min	4.6 %
Dry Hop	Lemon drop	20 g	7 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	50 ml	Fermentum Mobile