

# Lemon (poprawiony)

- Gravity **10 BLG**
- ABV **4 %**
- IBU **20**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	30 g	40 min	5.5 %
Boil	Lemon drop	20 g	20 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Spice	suszone skórki cytryny	20 g	Boil	20 min

## Notes

- Gotowanie 50min.  
Skórki na 15 minut przed końcem.
- Chmiel lemon drop 10g na cichą.

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