

# Lemon z resztek

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 2.75 kg (63.2%) | 80 %  | 4   |
| Grain | Strzegom Pale Ale           | 1 kg (23%)      | 79 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.3 kg (6.9%)   | 79 %  | 22  |
| Grain | Karmelowy Czerwony          | 0.2 kg (4.6%)   | 75 %  | 59  |
| Grain | Strzegom Karmel 150         | 0.1 kg (2.3%)   | 75 %  | 150 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 20 g   | 60 min | 9.5 %      |
| Boil    | Amarillo | 15 g   | 20 min | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name             | Amount | Use for | Time   |
|--------|------------------|--------|---------|--------|
| Flavor | kolędra          | 15 g   | Boil    | 10 min |
| Flavor | skórki cytrynowe | 70 g   | Boil    | 10 min |
| Fining | mech irlandzki   | 5 g    | Boil    | 10 min |

### Notes

- 75g startych skórek cytryn+15g nasion kolędry gotowane w siatce przez 10 min.  
*Apr 9, 2016, 9:40 PM*