

## #06 Juicy Sour lemon

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **4**
- SRM **3.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **38.1 liter(s)**

### Fermentables

| Type  | Name                 | Amount           | Yield  | EBC |
|-------|----------------------|------------------|--------|-----|
| Grain | Viking Pilsner malt  | 3.125 kg (51.5%) | 82 %   | 4   |
| Grain | Viking Wheat Malt    | 1.875 kg (30.9%) | 83 %   | 5   |
| Grain | Platki owsiane       | 0.44 kg (7.3%)   | 85 %   | 3   |
| Sugar | Milk Sugar (Lactose) | 0.625 kg (10.3%) | 76.1 % | 0   |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 10 g   | 60 min | 4 %        |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| WB-06 | Ale  | Slant | 100 ml | ---        |

### Extras

| Type        | Name           | Amount | Use for   | Time      |
|-------------|----------------|--------|-----------|-----------|
| Water Agent | Gips piwoarski | 10 g   | Boil      | 60 min    |
| Spice       | sól            | 10 g   | Boil      | 3 min     |
| Flavor      | Sok z cytryn   | 200 g  | Secondary | 10 day(s) |
| Water Agent | Witamina C     | 5 g    | Secondary | 10 day(s) |

### Notes

- *Apr 5, 2020, 5:34 PM*