

# Lemon Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **6.4**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.1%)	81 %	2
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (38.1%)	80 %	20
Grain	Strzegom Karmel 30	0.25 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	40 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka cytryny	10 g	Boil	10 min
Flavor	Skórka limonki	5 g	Boil	10 min

Flavor	Liście mięty	5 g	Boil	10 min
Flavor	Sok z cytryny	200 g	Boil	10 min
Flavor	Sok z limonki	100 g	Boil	10 min
Fining	Mech Irlandzki	5 g	Boil	10 min