

# Lemon Ale

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- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **23**
- SRM **6.6**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **62 C**, Time **25 min**
- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (25%)	79 %	6
Grain	Colorado Pale Base	1 kg (25%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (25%)	79 %	10
Grain	Strzegom pszenica prażona	0.5 kg (12.5%)	70 %	6
Grain	BESTMALZ - Best Melanoidin	0.5 kg (12.5%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	15 g	60 min	4.5 %
Aroma (end of boil)	Crystal	35 g	30 min	4.5 %
Dry Hop	Crystal	100 g	14 day(s)	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's