

Lemon APA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **36**
- SRM **3.9**
- Style **American Pale Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (50%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (12.5%) | 78 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (12.5%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.3 kg (7.5%) | 85 % | 3 |
| Grain | Pszeniczny | 0.7 kg (17.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | El Dorado | 15 g | 10 min | 11 % |
| Boil | Lemon drop | 40 g | 20 min | 5.3 % |
| Whirlpool | El Dorado | 20 g | 20 min | 11 % |
| Whirlpool | Lemon drop | 35 g | 20 min | 5.3 % |
| Dry Hop | El Dorado | 60 g | 3 day(s) | 11 % |
| Dry Hop | Lemon drop | 90 g | 3 day(s) | 5.3 % |

Yeasts

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