

# Lemon drop

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **43**
- SRM **17.8**
- Style **American IPA**

## 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 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Pilzneński	1 kg (15.4%)	--- %	---
Grain	Strzegom Karmel 600	0.3 kg (4.6%)	68 %	601
Grain	Strzegom Karmel 300	0.2 kg (3.1%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	25 g	45 min	18 %
Boil	Lemon drop	20 g	10 min	4.6 %
Aroma (end of boil)	Lemon drop	80 g	0 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis