

# Lemon Drop Super Hop

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **5.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale ale IREKS    | 2.2 kg (93.6%) | 80 %  | 6   |
| Grain | Pszeniczny IREKS  | 0.1 kg (4.3%)  | 80 %  | 5   |
| Grain | Aromatyczny IREKS | 0.05 kg (2.1%) | 80 %  | 280 |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Pacific Gem | 5 g    | 60 min   | 15.5 %     |
| Boil      | Lemon drop  | 5 g    | 30 min   | 4.6 %      |
| Boil      | Lemon drop  | 5 g    | 15 min   | 4.6 %      |
| Boil      | Lemon drop  | 12.5 g | 5 min    | 4.6 %      |
| Boil      | Lemon drop  | 15 g   | 0 min    | 4.6 %      |
| Whirlpool | Lemon drop  | 12.5 g | 0 min    | 4.6 %      |
| Dry Hop   | Lemon drop  | 25 g   | 4 day(s) | 4.6 %      |
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## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 5.5 g  | Fermentis  |