

# Lemon Drop

- Gravity **13.1 BLG**
- ABV ---
- IBU **26**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **46 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **56.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **41.2 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (68.6%)	85 %	7
Grain	Pszeniczny	0.87 kg (10%)	85 %	4
Grain	Fawcett - Crystal	0.87 kg (10%)	70 %	90
Sugar	cukier	1 kg (11.4%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Aroma (end of boil)	Lemon drop	25 g	10 min	4.6 %
Aroma (end of boil)	Lemon drop	25 g	1 min	4.6 %
Dry Hop	Lemon drop	25 g	6 day(s)	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	19.13 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	173.91 g	Secondary	6 day(s)