

# Lemon Pale Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **10.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (81.9%)	80 %	45
Sugar	cukier biały	0.45 kg (10.8%)	100 %	---
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	0.3 kg (7.2%)	99 %	9

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Mosaic	10 g	25 min	10 %
Boil	Citra	15 g	25 min	12 %
Aroma (end of boil)	Mosaic	15 g	5 min	10 %
Aroma (end of boil)	Citra	15 g	5 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	30 g	Boil	5 min
Flavor	werbena cytrynowa	25 g	Boil	5 min
Flavor	liście limonki kaffir	5 g	Boil	5 min