

# Lemon Pale Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.7 kg (55.1%)	80 %	8
Grain	Strzegom Pilzneński	1.5 kg (30.6%)	80 %	4
Grain	Pszeniczny	0.7 kg (14.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	40 min	12.5 %
Boil	Sorachi Ace	20 g	10 min	10 %
Whirlpool	Galaxy	20 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	20 g	Boil	2 min
Spice	Skórki cytryny	30 g	Boil	5 min