

# lemon sour ale

- Gravity **10 BLG**
- ABV **4 %**
- IBU ---
- SRM **2.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **67 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **67C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Lager Malteurop	2.5 kg (55.6%)	80 %	3
Grain	Pszeniczny Malteurop	2 kg (44.4%)	85 %	4

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	160 ml	Fermentis
Lactobacillus Plantarum	Ale	Culture	168.13 g	---

litrowy starter z 3 kapsulek

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	20 g	Boil	5 min
Flavor	zest z limonki	4 g	Boil	0 min

## Notes

- Pokombinować z wyższym ekstraktem, zacieraniem na słodko, płatkami owsianymi.  
Może laktoza? Oprócz liści Kaffir (górną granicą homebrewing) trochę zestu dać  
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