

Lemon z resztek

- Gravity **11.9 BLG**
- ABV ---
- IBU **35**
- SRM **8.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.75 kg (63.2%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1 kg (23%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (6.9%) | 79 % | 22 |
| Grain | Karmelowy Czerwony | 0.2 kg (4.6%) | 75 % | 59 |
| Grain | Strzegom Karmel 150 | 0.1 kg (2.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Boil | Amarillo | 15 g | 20 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|---------|--------|
| Flavor | kolędra | 15 g | Boil | 10 min |
| Flavor | skórki cytrynowe | 70 g | Boil | 10 min |
| Fining | mech irlandzki | 5 g | Boil | 10 min |

Notes

- 75g startych skórek cytryn+15g nasion kolędry gotowane w siatce przez 10 min.
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