

# Lemon

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **22**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **37 liter(s)** of **76C** water or to achieve **57 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount     | Yield | EBC |
|-------|--------------------------------|------------|-------|-----|
| Grain | Słód PILZNEŃSKI<br>Viking Malt | 8 kg (80%) | 80 %  | 4   |
| Grain | Viking Wheat Malt              | 2 kg (20%) | 83 %  | 5   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Cascade    | 30 g   | 25 min   | 6 %        |
| Boil    | Lemon drop | 50 g   | 25 min   | 4.6 %      |
| Boil    | Mosaic     | 15 g   | 55 min   | 10 %       |
| Dry Hop | Lemon drop | 50 g   | 4 day(s) | 4.6 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 500 ml | -          |

## Extras

| Type  | Name                    | Amount | Use for | Time   |
|-------|-------------------------|--------|---------|--------|
| Spice | Trawa cytrynowa         | 15 g   | Boil    | 10 min |
| Spice | Pomarańcza skórka sucha | 20 g   | Boil    | 10 min |
| Spice | Werbena cytrynowa       | 10 g   | Boil    | 10 min |

|       |              |      |      |        |
|-------|--------------|------|------|--------|
| Spice | Kolendra 15g | 20 g | Boil | 10 min |
|-------|--------------|------|------|--------|