

# Lemoniada

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.1**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (60%)	81 %	4
Grain	Płatki owsiane	1 kg (20%)	85 %	3
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Sugar	Laktoza	0.5 kg (10%)	75 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Liquid	120 ml	fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórki i sok z cytrusów	1000 g	Secondary	2 day(s)