

# Smoky lemonade

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **6**
- SRM **3.1**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (50%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (25%)	80 %	3
Grain	Heidelberg	1 kg (25%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	15 g	60 min	3.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand

## Notes

- Warzenie 29.04.2024  
Blg początkowe 10,5-11 BLG  
Butelkowanie 14.05, blg końcowe - 2,5-3,0

Nagazowanie 3.0 vol  
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