

# Lemo-MInt Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **5.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **20 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (50%)	79 %	6
Grain	Weyermann pszeniczny jasny	1 kg (10%)	80 %	6
Grain	Castle Malting - Pilzneński 6-rzędowy	4 kg (40%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	20 g	20 min	4.6 %
Boil	Lemon drop	20 g	30 min	4.6 %
Boil	Lemon drop	20 g	40 min	4.6 %
Boil	Lemon drop	40 g	50 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa Cytrynowa	20 g	Boil	45 min
Spice	Skórki z limonki	20 g	Boil	45 min
Herb	Mięta pieprzowa	20 g	Boil	45 min
Fining	Mech irlandzki	5 g	Boil	45 min