

# Lemon Drop Super Hop

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (92.6%)  | 80 %   | 8   |
| Grain | Pszeniczny             | 0.2 kg (3.7%) | 85 %   | 4   |
| Grain | Aromatic Malt          | 0.1 kg (1.9%) | 78 %   | 68  |
| Grain | Acid Malt              | 0.1 kg (1.9%) | 58.7 % | 7   |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Pacific Gem | 10 g   | 60 min   | 15.5 %     |
| Boil      | Lemon drop  | 10 g   | 30 min   | 4.6 %      |
| Boil      | Lemon drop  | 10 g   | 15 min   | 4.6 %      |
| Boil      | Lemon drop  | 25 g   | 5 min    | 4.6 %      |
| Boil      | Lemon drop  | 30 g   | 0 min    | 4.6 %      |
| Whirlpool | Lemon drop  | 25 g   | 0 min    | 4.6 %      |
| Dry Hop   | Lemon drop  | 50 g   | 4 day(s) | 4.6 %      |
| Dry Hop   | Lemon drop  | 50 g   | 4 day(s) | 4.6 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale         | Dry         | 11 g          | Safale            |