

Lemon Drop

- Gravity **13.1 BLG**
- ABV ---
- IBU **26**
- SRM **9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **46 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **56.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **66 C**, Time **80 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Sparge using **41.2 liter(s)** of **76C** water or to achieve **56.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (68.6%) | 85 % | 7 |
| Grain | Pszeniczny | 0.87 kg (10%) | 85 % | 4 |
| Grain | Fawcett - Crystal | 0.87 kg (10%) | 70 % | 90 |
| Sugar | cukier | 1 kg (11.4%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |
| Aroma (end of boil) | Lemon drop | 25 g | 10 min | 4.6 % |
| Aroma (end of boil) | Lemon drop | 25 g | 1 min | 4.6 % |
| Dry Hop | Lemon drop | 25 g | 6 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 19.13 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|----------|-----------|----------|
| Spice | trawa cytrynowa | 173.91 g | Secondary | 6 day(s) |