

#06 Juicy Sour lemon

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **4**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **38.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.125 kg (51.5%)	82 %	4
Grain	Viking Wheat Malt	1.875 kg (30.9%)	83 %	5
Grain	Platki owsiane	0.44 kg (7.3%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.625 kg (10.3%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Slant	100 ml	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwoarski	10 g	Boil	60 min
Spice	sól	10 g	Boil	3 min
Flavor	Sok z cytryn	200 g	Secondary	10 day(s)
Water Agent	Witamina C	5 g	Secondary	10 day(s)

Notes

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