

Lemondrop Blonde

OG: 1.048-50
FG: 1.010-12
ABV: ~5%
IBU: ~20



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Kit Inventory

GRAIN

8.5 lbs. Ireks Pale Ale

8 oz. Ireks Crystal 20L

HOPS

1 oz. Liberty

2 oz. Lemondrop

Yeast

Dry: Mangrove Jack M36
Optimum fermentation
temp: 64-73° F

Liquid: Wyeast 1056
Optimum fermentation
temp: 60-72° F

At Texas Brewing it is recommend all Liquid yeasts be made with a starter. And also be used with an Oxygenation system. If not doing a starter, brew at your own risk.

Min. Requirements

- Homebrew Equipment kit for making 5 gallon Batches of beer
- 20 qt. Boil Kettle
- 5 gallon Secondary carboy or fermenter for dry hopping
- 48 Beer Bottles caps and priming sugar or Kegging system

Check your Kit

1. Check to make sure your kit has all its ingredients. If something is missing, we can replace it, but it makes it hard once you have started.
2. Not brewing for a while? Make sure to refrigerate your yeast.
3. Make sure to contact us with any questions.

Brew Day

Brew Day Schedule

60 Min. boil counted down from 60 min. to 0 min.

Bittering Hops

1 oz. Liberty (60 min)

Flavoring Hops

0.5 oz. Lemondrop (10min)

Flavoring Hops

0.5 oz. Lemondrop (0 min)

Dry Hops

1 oz. Lemondrop (3 days before bottling)

OG: ____ FG: ____ (OG - FG) x 131.25 = ABV%

Single Infusion Mash 150°F for 60 minutes.

This recipe was calculated at 75% efficiency. If your typical efficiency is different, you might need to adjust the volume and/or hop additions slightly.