

## pierwiosnek - summer ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **4.8**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (46.5%)	80 %	4
Grain	Strzegom Wiedeński	1.6 kg (37.2%)	79 %	10
Grain	Strzegom Pszeniczny	0.3 kg (7%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.4 kg (9.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Boil	Galaxy	15 g	15 min	15 %
Boil	Motueka	10 g	10 min	7 %
Dry Hop	Motueka	10 g	3 day(s)	7 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %

### Yeasts

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