

# red sommer ale

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- Gravity **12.2 BLG**
- ABV ---
- IBU **36**
- SRM **14.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (47.6%)	80 %	3.2
Grain	wiedeński	1.5 kg (35.7%)	80.5 %	5
Grain	Caraaroma	0.2 kg (4.8%)	78 %	400
Grain	Carared	0.5 kg (11.9%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	15.2 %
Aroma (end of boil)	Huell Melon	15 g	15 min	5.6 %
Aroma (end of boil)	El Dorado	10 g	10 min	15.2 %
Aroma (end of boil)	El Dorado	10 g	5 min	15.2 %
Aroma (end of boil)	Huell Melon	15 g	5 min	5.6 %
Dry Hop	El Dorado	20 g	7 day(s)	15.2 %
Dry Hop	Huell Melon	20 g	7 day(s)	5.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis