

# Summer Ale - Browar Szycha

- Gravity **12.6 BLG**
- ABV ---
- IBU **29**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński                | 3 kg (63.8%)   | 81 %  | 4   |
| Grain | Strzegom pszeniczny       | 0.7 kg (14.9%) | 81 %  | 6   |
| Grain | Oats, Flaked              | 0.5 kg (10.6%) | 80 %  | 2   |
| Grain | Weyermann - Pale Ale Malt | 0.5 kg (10.6%) | 85 %  | 7   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Mosaic   | 10 g   | 30 min | 11.7 %     |
| Boil    | Amarillo | 10 g   | 20 min | 9.5 %      |
| Boil    | Mosaic   | 10 g   | 10 min | 10 %       |
| Boil    | Cascade  | 10 g   | 10 min | 6 %        |
| Boil    | Amarillo | 10 g   | 5 min  | 9.5 %      |
| Boil    | Simcoe   | 5 g    | 5 min  | 13.2 %     |
| Boil    | Mosaic   | 10 g   | 5 min  | 10 %       |
| Boil    | Cascade  | 20 g   | 0 min  | 6 %        |
| Boil    | Amarillo | 10 g   | 0 min  | 9.5 %      |

|      |        |     |       |        |
|------|--------|-----|-------|--------|
| Boil | Simcoe | 5 g | 0 min | 13.2 % |
|------|--------|-----|-------|--------|

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 10 g   | ---        |