Summer Hops

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.5**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **74C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(74.1%)*	80 %	4
Grain	Płatki owsiane	0.7 kg *(25.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	10 g	5 min	12.6 %
Dry Hop	Mosaic	10 g	3 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	10 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.