Summer Ale

- Gravity **12.1 BLG**
- ABV **---**
- IBU **18**
- SRM **3.7**
- Style **Saison**

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 **25 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **77C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(66.7%)*	80 %	5
Grain	Viking Pilsner malt	1 kg *(22.2%)*	82 %	4
Grain	Viking Wheat Malt	0.25 kg *(5.6%)*	83 %	5
Sugar	cukier	0.25 kg *(5.6%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	12.5 %
Dry Hop	Citra	80 g	3 day(s)	12.5 %

Yeasts

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