Summer Ale 12 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.1**
- Style **Standard/Ordinary Bitter**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(46.3%)*	85 %	4
Grain	Pszeniczny	0.4 kg *(7.4%)*	85 %	4
Grain	Strzegom Wiedeński	2 kg *(37%)*	82 %	10
Grain	Strzegom Karmel 30	0.5 kg *(9.3%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Motueka	25 g	15 min	7 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Galaxy	25 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis