

## Summer

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **2.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **1200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1260 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **1518 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **675 liter(s)**
- Total mash volume **900 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **675 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **1068 liter(s)** of **76C** water or to achieve **1518 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	175 kg (77.8%)	--- %	---
Grain	Pszeniczny	25 kg (11.1%)	85 %	4
Grain	Carahell	25 kg (11.1%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	500 g	60 min	10 %
Aroma (end of boil)	Citra	250 g	20 min	12 %
Aroma (end of boil)	Ekuanot	250 g	20 min	14 %
Aroma (end of boil)	Citra	250 g	10 min	12 %
Aroma (end of boil)	Ekuanot	250 g	10 min	14 %
Aroma (end of boil)	Mosaic	250 g	20 min	10 %
Aroma (end of boil)	Mosaic	250 g	10 min	10 %
Dry Hop	Nelson Sauvín	2000 g	3 day(s)	11 %