

Summer ale #1

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.4**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **350 liter(s)**
- Total mash volume **450 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **350 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **372.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	100 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	200 g	60 min	12 %
Boil	Cascade	300 g	20 min	6 %
Whirlpool	Cascade	700 g	15 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	2000 g	---

Notes

- fermentacj:
start w 17°C
dochodzimy max do 20°C na ostatnie dni fermentacji
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