

Summer Ale - Browar Szycha

- Gravity **12.6 BLG**
- ABV ---
- IBU **29**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (63.8%)	81 %	4
Grain	Strzegom pszeniczny	0.7 kg (14.9%)	81 %	6
Grain	Oats, Flaked	0.5 kg (10.6%)	80 %	2
Grain	Weyermann - Pale Ale Malt	0.5 kg (10.6%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	11.7 %
Boil	Amarillo	10 g	20 min	9.5 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Cascade	10 g	10 min	6 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Simcoe	5 g	5 min	13.2 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Cascade	20 g	0 min	6 %
Boil	Amarillo	10 g	0 min	9.5 %

Boil	Simcoe	5 g	0 min	13.2 %
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Yeasts

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