

# summer glow

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1 kg (22.2%)	81 %	6
Grain	Pilsner (2 Row) Ger	2.5 kg (55.6%)	81 %	4
Grain	Cara Gold	0.5 kg (11.1%)	75 %	120
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	13 g	10 min	10 %
Aroma (end of boil)	Centennial	15 g	10 min	10.5 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Dry	11 g	White Labs