

Summer Hops

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **3.5**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **74C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (74.1%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (25.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | iunga | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 12.6 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 10 g | --- |