

W012 - Summer bez ale

- Gravity **12.5 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **7.9**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pilsen Malt (BESTMALZ)	2.9 kg	82.8 %	8
Grain	BEST Vienna (BESTMALZ)	1 kg	82.5 %	23
Grain	BEST Wheat Malt (BESTMALZ)	0.5 kg	83.5 %	11
Adjunct	Owoc Czarnego bzu	0 kg	19.57 %	265

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	5 %
Boil	Target	10 g	60 min	9 %
Boil	Goldings, East Kent	25 g	30 min	4.5 %
Boil	Goldings, East Kent	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Nottingham	Ale	Dry	--- g	Danstar