

## Summer ale 12 Blg v.2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **4.2**
- Style **Blonde Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount     | Yield | EBC |
|-------|--------------------|------------|-------|-----|
| Grain | Pilzneński         | 2 kg (40%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński | 2 kg (40%) | 79 %  | 10  |
| Grain | Pszeniczny         | 1 kg (20%) | 85 %  | 4   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga PL           | 10 g   | 60 min | 11 %       |
| Boil    | Sybilla PL szyszka | 30 g   | 5 min  | 6.1 %      |
| Boil    | Sybilla PL szyszka | 20 g   | 30 min | 6.1 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | ---        |