

Summer ale+neipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **4.1**
- Style **Cream Ale**

Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (70.5%)	80 %	5
Grain	Oats, Flaked	1 kg (12.8%)	80 %	2
Grain	Karmelowy Jasny 30EBC	0.3 kg (3.8%)	75 %	30
Sugar	Candi Sugar, Clear	0.5 kg (6.4%)	78.3 %	2
Grain	Płatki pszeniczne	0.5 kg (6.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	35 min	11 %
Boil	Sabro	30 g	7 min	15 %
Boil	Citra	30 g	7 min	12 %
Whirlpool	citra i sabro	60 g	30 min	1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	140 ml	Fermentum Mobile

Lallemand - LalBrew American East Coast - New England	Ale	Dry	11.5 g	Lallemand
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Notes

- jedno wiadro 12l piwa drugie 25l
sol epon 2g gips 7 g chlorek wapni 1,5g
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