

# Milijon Summer Ale

- Gravity **10.5 BLG**
- ABV ---
- IBU **39**
- SRM **6.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (46.5%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.3 kg (7%)    | 81 %  | 6   |
| Grain | Strzegom Wiedeński  | 1.6 kg (37.2%) | 79 %  | 10  |
| Grain | Strzegom Karmel 30  | 0.4 kg (9.3%)  | 75 %  | 30  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Galaxy   | 8 g    | 60 min   | 15 %       |
| Boil    | Motueka  | 20 g   | 15 min   | 7 %        |
| Boil    | Amarillo | 20 g   | 10 min   | 9.5 %      |
| Boil    | Galaxy   | 25 g   | 5 min    | 15 %       |
| Dry Hop | Mosaic   | 25 g   | 7 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |