

sommersby??

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **11**
- SRM **9**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

Steps

- Temp **76 C**, Time **60 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **87.2C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (52.6%)	80 %	7
Grain	Caramel/Crystal Malt - 40L	1 kg (26.3%)	74 %	79
Sugar	cukier w soku	0.8 kg (21.1%)	100 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	6 g	60 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	safale

Extras

Type	Name	Amount	Use for	Time
Herb	sok jablkowy 8blg	8000 g	Primary	14 day(s)