

Summer Ale

- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **3.7**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **77C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (22.2%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.25 kg (5.6%) | 83 % | 5 |
| Sugar | cukier | 0.25 kg (5.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 20 g | 20 min | 12.5 % |
| Dry Hop | Citra | 80 g | 3 day(s) | 12.5 % |

Yeasts

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