

#006 Summer Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **30**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (94.6%)	80 %	6
Grain	Fawcett - Crystal	0.2 kg (5.4%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	70 min	5 %
Boil	Fuggles	15 g	70 min	4.5 %
Boil	East Kent Goldings	15 g	30 min	5 %
Boil	Fuggles	10 g	30 min	4.5 %
Boil	East Kent Goldings	15 g	1 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	10 min