

Babie Summer Ale

- Gravity **12.4 BLG**
- ABV ---
- IBU **30**
- SRM **4.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony Wiśnią	2 kg (30.8%)	80 %	7
Grain	Viking Wędzony Jabłonią	1 kg (15.4%)	80 %	7
Grain	Viking Wędzony Brzozą	1 kg (15.4%)	80 %	6
Grain	Grodziski pszeniczny wędzony dębem	2 kg (30.8%)	80 %	3
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	40 min	10 %
Boil	Oktawia	20 g	20 min	7.1 %
Whirlpool	Oktawia	30 g	0 min	7.1 %
Dry Hop	Puławski	50 g	5 day(s)	9 %
Dry Hop	Marynka	20 g	5 day(s)	10 %

Yeasts

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