

# Light Summer Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **23**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Steps

- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **50 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (47.6%)	80 %	4
Grain	Viking Pale Ale malt	0.8 kg (38.1%)	80 %	5
Grain	Płatki owsiane	0.3 kg (14.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	moje	20 g	20 min	8 %
Aroma (end of boil)	moje	20 g	0 min	8 %