

# Sumer ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **4.3**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (60%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (10%)	81 %	6
Grain	Caramel Pale Viking Malt	0.5 kg (10%)	75 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	15 min	11 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	whirfloc 1/2 tabletki	2 g	Boil	5 min
Water Agent	NaCl	5 g	Boil	5 min