

# Summer ale #1

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **3.4**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **350 liter(s)**
- Total mash volume **450 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **350 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **372.7 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 100 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Citra   | 200 g  | 60 min | 12 %       |
| Boil      | Cascade | 300 g  | 20 min | 6 %        |
| Whirlpool | Cascade | 700 g  | 15 min | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 2000 g | ---        |

## Notes

- fermentacj:  
start w 17°C  
dochodzimy max do 20°C na ostatnie dni fermentacji  
*Jul 17, 2021, 6:04 PM*