

Summer Ale 12 BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **37**
- SRM **11.9**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (46.3%)	80 %	4
Grain	Pszeniczny	0.4 kg (7.4%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (37%)	79 %	10
Grain	Strzegom Karmel 300	0.5 kg (9.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Motueka	25 g	15 min	7 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Galaxy	25 g	5 min	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's