

Summer Ale 12 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.1**
- Style **Standard/Ordinary Bitter**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

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

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.5 kg (46.3%) | 85 % | 4 |
| Grain | Pszeniczny | 0.4 kg (7.4%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (37%) | 82 % | 10 |
| Grain | Strzegom Karmel 30 | 0.5 kg (9.3%) | 75 % | 30 |

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 |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |