

# Summer Ale 12 BLG / twojbrowar.pl

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilznieński         | 2 kg (46.5%)   | 81 %  | 4   |
| Grain | Pszeniczny          | 0.3 kg (7%)    | 85 %  | 4   |
| Grain | Strzegom Wiedeński  | 1.6 kg (37.2%) | 79 %  | 10  |
| Grain | Strzegom Karmel 150 | 0.4 kg (9.3%)  | 75 %  | 150 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Galaxy   | 25 g   | 5 min  | 15 %       |
| Boil    | Galaxy   | 5 g    | 60 min | 15 %       |
| Boil    | Motueka  | 20 g   | 15 min | 7 %        |
| Boil    | Amarillo | 20 g   | 10 min | 9.5 %      |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| Mauribrew Ale Y514 | Ale  | Dry  | 12.5 g | Mauribrew  |