

Summer Ale - Browar Szycha

- Gravity **12.6 BLG**
- ABV ---
- IBU **29**
- SRM **4.4**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (63.8%) | 81 % | 4 |
| Grain | Strzegom pszeniczny | 0.7 kg (14.9%) | 81 % | 6 |
| Grain | Oats, Flaked | 0.5 kg (10.6%) | 80 % | 2 |
| Grain | Weyermann - Pale Ale Malt | 0.5 kg (10.6%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Mosaic | 10 g | 30 min | 11.7 % |
| Boil | Amarillo | 10 g | 20 min | 9.5 % |
| Boil | Mosaic | 10 g | 10 min | 10 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Amarillo | 10 g | 5 min | 9.5 % |
| Boil | Simcoe | 5 g | 5 min | 13.2 % |
| Boil | Mosaic | 10 g | 5 min | 10 % |
| Boil | Cascade | 20 g | 0 min | 6 % |
| Boil | Amarillo | 10 g | 0 min | 9.5 % |

| | | | | |
|------|--------|-----|-------|--------|
| Boil | Simcoe | 5 g | 0 min | 13.2 % |
|------|--------|-----|-------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |