

# Summer ale+neipa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **4.1**
- Style **Cream Ale**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **41.8 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt  | 5.5 kg (70.5%) | 80 %   | 5   |
| Grain | Oats, Flaked          | 1 kg (12.8%)   | 80 %   | 2   |
| Grain | Karmelowy Jasny 30EBC | 0.3 kg (3.8%)  | 75 %   | 30  |
| Sugar | Candi Sugar, Clear    | 0.5 kg (6.4%)  | 78.3 % | 2   |
| Grain | Płatki pszeniczne     | 0.5 kg (6.4%)  | 60 %   | 3   |

## Hops

| Use for   | Name          | Amount | Time   | Alpha acid |
|-----------|---------------|--------|--------|------------|
| Boil      | lunga         | 15 g   | 35 min | 11 %       |
| Boil      | Sabro         | 30 g   | 7 min  | 15 %       |
| Boil      | Citra         | 30 g   | 7 min  | 12 %       |
| Whirlpool | citra i sabro | 60 g   | 30 min | 1 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 140 ml | Fermentum Mobile |

|   |     |     |        |           |
|---|-----|-----|--------|-----------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale | Dry | 11.5 g | Lallemand |
|---|-----|-----|--------|-----------|

## Notes

- jedno wiadro 12l piwa drugie 25l  
sol epon 2g gips 7 g chlorek wapni 1,5g  
*May 9, 2021, 10:24 PM*