

# Summer Lite Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **25**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **70 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.9 kg (54.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.4 kg (11.4%)	80 %	5
Grain	Pilzneński	0.5 kg (14.3%)	81 %	4
Grain	Weyermann - Wiedeński	0.3 kg (8.6%)	80 %	9
Grain	Płatki owsiane	0.4 kg (11.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	10 g	10 min	6.3 %
Aroma (end of boil)	hbc 472	10 g	10 min	9.3 %
Aroma (end of boil)	Nelson Sauvín	10 g	10 min	10.7 %
Whirlpool	Motueka	10 g	20 min	6.3 %
Whirlpool	hbc 472	10 g	20 min	9.3 %
Whirlpool	Nelson Sauvín	10 g	20 min	10.7 %
Dry Hop	Motueka	10 g	3 day(s)	6.3 %

Dry Hop	hbc 472	10 g	3 day(s)	9.3 %
Dry Hop	Nelson Sauvignon	10 g	3 day(s)	10.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	15 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	3 g	Mash	70 min
Fining	Whirlfloc T	14 g	Boil	12 min