

# Summer Ale 2018

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (44.4%)	82 %	4
Grain	Strzegom Wiedeński	1.5 kg (33.3%)	79 %	10
Grain	Weyermann pszeniczny jasny	0.5 kg (11.1%)	80 %	5
Grain	Bestmalz Carmel Pils	0.5 kg (11.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	10 g	60 min	13.1 %
Boil	Cascade	10 g	15 min	6 %
Boil	Cascade	10 g	10 min	6 %
Boil	Mosaic	20 g	5 min	10 %
Dry Hop	Equanot	10 g	5 day(s)	13.1 %
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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