

# Summer Ale

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- Gravity **11.7 BLG**
- ABV ---
- IBU **17**
- SRM **3.6**

## 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 **25 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **77C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%)   | 80 %  | 5   |
| Grain | Viking Pilsner malt  | 1 kg (22.2%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt    | 0.25 kg (5.6%) | 83 %  | 5   |
| Sugar | cukier               | 0.25 kg (5.6%) | --- % | --- |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 20 g   | 20 min   | 12.5 %     |
| Dry Hop | Citra | 80 g   | 3 day(s) | 12.5 %     |

## Yeasts

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