

Summer Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **28**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	3 kg (75%)	80 %	4
Grain	Pszeniczny	1 kg (25%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11.6 %
Whirlpool	Mosaic	20 g	60 min	10 %
Whirlpool	Simcoe	20 g	60 min	13.2 %
Whirlpool	Cascade	20 g	60 min	6 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Cascade	30 g	4 day(s)	13.2 %