

W012 - Summer bez ale

- Gravity **12.5 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **7.9**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|--------|---------|-----|
| Grain | BEST Pilsen Malt (BESTMALZ) | 2.9 kg | 82.8 % | 8 |
| Grain | BEST Vienna (BESTMALZ) | 1 kg | 82.5 % | 23 |
| Grain | BEST Wheat Malt (BESTMALZ) | 0.5 kg | 83.5 % | 11 |
| Adjunct | Owoc Czarnego bzu | 0 kg | 19.57 % | 265 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Sybillia | 10 g | 60 min | 5 % |
| Boil | Target | 10 g | 60 min | 9 % |
| Boil | Goldings, East Kent | 25 g | 30 min | 4.5 % |
| Boil | Goldings, East Kent | 30 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Nottingham | Ale | Dry | --- g | Danstar |