

Summer Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.6**
- Style **Blonde Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (50%)	80.5 %	2
Grain	Simpsons - Maris Otter	2 kg (40%)	81 %	6
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora preta	20 g	60 min	9 %
Mash	Amora preta	10 g	60 min	9 %
Aroma (end of boil)	Nelson Sauvignon	20 g	10 min	11 %
Aroma (end of boil)	Motueka	20 g	10 min	7 %
Whirlpool	Nelson Sauvignon	15 g	10 min	11 %
Whirlpool	Motueka	15 g	10 min	7 %
Dry Hop	Motueka	15 g	2 day(s)	7 %
Dry Hop	Nelson Sauvignon	15 g	2 day(s)	11 %