

## Summer Ale 12 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **5.1**
- Style **Standard/Ordinary Bitter**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount         | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński         | 2.5 kg (46.3%) | 85 %  | 4   |
| Grain | Pszeniczny         | 0.4 kg (7.4%)  | 85 %  | 4   |
| Grain | Strzegom Wiedeński | 2 kg (37%)     | 82 %  | 10  |
| Grain | Strzegom Karmel 30 | 0.5 kg (9.3%)  | 75 %  | 30  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Galaxy   | 10 g   | 60 min | 15 %       |
| Boil    | Motueka  | 25 g   | 15 min | 7 %        |
| Boil    | Amarillo | 25 g   | 10 min | 9.5 %      |
| Boil    | Galaxy   | 25 g   | 5 min  | 15 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |