

## Summer Ale 2018

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4.3**

### 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt        | 2 kg (44.4%)   | 82 %  | 4   |
| Grain | Strzegom Wiedeński         | 1.5 kg (33.3%) | 79 %  | 10  |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (11.1%) | 80 %  | 5   |
| Grain | Bestmalz Carmel Pils       | 0.5 kg (11.1%) | 75 %  | 5   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Equanot | 10 g   | 60 min   | 13.1 %     |
| Boil    | Cascade | 10 g   | 15 min   | 6 %        |
| Boil    | Cascade | 10 g   | 10 min   | 6 %        |
| Boil    | Mosaic  | 20 g   | 5 min    | 10 %       |
| Dry Hop | Equanot | 10 g   | 5 day(s) | 13.1 %     |
| Dry Hop | Citra   | 10 g   | 5 day(s) | 12 %       |
| Dry Hop | Mosaic  | 20 g   | 5 day(s) | 10 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|