

Summer ale with agrest

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.4**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **80C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (40%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (20%)	80 %	6
Grain	Pilzneński	1 kg (40%)	81 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-04	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Agrest	1500 g	Secondary	4 day(s)