

Summer Ale

- Gravity **11.6 BLG**
- ABV ---
- IBU **22**
- SRM **8.4**
- Style **American Pale Ale**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **54 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (58.8%)	85 %	7
Grain	Biscuit Malt	0.4 kg (7.8%)	79 %	45
Grain	Strzegom Monachijski typ I	1.5 kg (29.4%)	79 %	16
Grain	Weyermann pszeniczny jasny	0.2 kg (3.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	20 min	7.6 %
Boil	Hallertau	25 g	60 min	4.3 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M79 Burton Union	Ale	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Primary	10 day(s)