

## #28 Kawalerski Summer Ale

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **38**
- SRM **4.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **9.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.3 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (95.2%)	80 %	5
Grain	Viking Carabody	0.15 kg (4.8%)	80 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	12 %
Aroma (end of boil)	Amora preta	35 g	1 min	7.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Dry	6 g	Omega