

Summer Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **26**
- SRM **4.1**
- 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 **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (11.1%)	79 %	10
Grain	Strzegom pszeniczny	0.5 kg (11.1%)	81 %	6
Grain	Carahell	0.5 kg (11.1%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Citra	30 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	cukier kandyzowany	150 g	Boil	5 min

Fining	Mech Irlandzki	6 g	Boil	15 min
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