

Summer Ale 12 BLG 25L

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **5.1**
- Style **American Amber 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (46.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (7.4%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (37%) | 79 % | 10 |
| Grain | Strzegom Karmel 30 | 0.5 kg (9.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Galaxy | 10 g | 60 min | 15 % |
| Boil | Motueka | 25 g | 15 min | 7 % |
| Boil | Amarillo | 25 g | 10 min | 9.5 % |
| Boil | Galaxy | 25 g | 5 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6 g | Safale |