

# Summer ale 15l

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.76 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.7 kg (16.7%)	85 %	4
Grain	Pilznieński	3.5 kg (83.3%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	8 g	0 min	13.2 %
Aroma (end of boil)	Galaxy	8 g	0 min	15 %
Dry Hop	Simcoe	12 g	4 day(s)	13.2 %
Dry Hop	Galaxy	17 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8.63 g	---