

## Summer Ale 2

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **72**
- SRM **3.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (71%)	81 %	4
Grain	Pszeniczny	0.7 kg (22.6%)	85 %	4
Grain	Płatki owsiane	0.2 kg (6.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	30 min	11 %
Aroma (end of boil)	Izabella	40 g	5 min	5.1 %
Whirlpool	Izabella	30 g	2 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Ale	Liquid	40 ml	Fermentum Mobile