

Summer Ale 2

- 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 |