

# Summer Ale

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński               | 2 kg (46.5%)   | 81 %  | 4   |
| Grain | Pszeniczny               | 0.3 kg (7%)    | 85 %  | 4   |
| Grain | Strzegom Wiedeński       | 1.6 kg (37.2%) | 79 %  | 10  |
| Grain | Karmelowy Jasny<br>30EBC | 0.4 kg (9.3%)  | 75 %  | 30  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Galaxy   | 5 g    | 30 min   | 15 %       |
| Aroma (end of boil) | Motueka  | 20 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Galaxy   | 25 g   | 10 min   | 15 %       |
| Dry Hop             | Amarillo | 20 g   | 3 day(s) | 9.5 %      |
| Dry Hop             | Cascade  | 50 g   | 3 day(s) | 6 %        |

## Yeasts

| Name                                 | Type  | Form | Amount | Laboratory      |
|--------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's -<br>Belgian Wit M21 | Wheat | Dry  | 11 g   | Mangrove Jack's |