

# Summer ale

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- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.45 kg (68.1%)	80.5 %	2
Grain	Pszeniczny	1.05 kg (29.2%)	85 %	4
Grain	Caramel/Crystal Malt - 10L	0.1 kg (2.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	2 min	9.5 %
Aroma (end of boil)	Fuggles	10 g	2 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	10 g	---