

## Summer Ale 2022\_05

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **11.8**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (80%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 1 kg (20%) | 75 %  | 150 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Cascade PL | 50 g   | 60 min | 5 %        |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| Espa | Ale  | Dry  | 5 g    | ---        |

### Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Flavor | Hibiskus   | 150 g  | Boil    | 10 min |
| Flavor | Kwiat rozy | 50 g   | Boil    | 10 min |