Summer Ale 2017 II

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **42.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(66.7%)*	85 %	7
Grain	Weyermann - Light Munich Malt	1 kg *(13.3%)*	82 %	23
Grain	Weyermann - Pale Wheat Malt	1.5 kg *(20%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	50 g	5 min	14.2 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Aroma (end of boil)	Equinox	50 g	5 min	13.1 %
Aroma (end of boil)	Citra	50 g	0 min	12 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	20 g	---