Summer Try

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **44**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale (Strzegom)	2 kg *(95.2%)*	85 %	7
Grain	Strzegom Karmel 150	0.1 kg *(4.8%)*	80 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	3 g	50 min	12.3 %
Boil	Perle	7 g	50 min	6.9 %
Boil	Summer	20 g	25 min	6.4 %
Aroma (end of boil)	Citra	5 g	0 min	11.9 %
Aroma (end of boil)	Summer	5 g	0 min	6.4 %
Dry Hop	Summer	10 g	7 day(s)	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.