

American Summer Pale Ale (ASP Ale)

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **36**
- SRM **7.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Pszeniczny	0.5 kg (7.7%)	85 %	4
Grain	Cara Gold	0.5 kg (7.7%)	75 %	120
Adjunct	płatki ryżowe	0.5 kg (7.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.4 %
Boil	Amarillo	10 g	60 min	7.7 %
Boil	Simcoe	10 g	30 min	14 %
Boil	Cascade	10 g	15 min	5.8 %
Boil	Amarillo	10 g	10 min	7.7 %
Boil	Cascade	10 g	10 min	5.8 %
Boil	Simcoe	10 g	5 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	5 min
Spice	skórka pomarańczy	5 g	Boil	5 min
Spice	trawa cytrynowa	10 g	Boil	5 min

Notes

- Nagazowanie: 2.2 vol CO₂

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

Kleikowanie ryżu:

500 g płatków w 2 l wody przez 15-20 min.

Zacieranie właściwe (infuzyjne, 1 stopień):

67°C - 60 min

Mash-out: 76°C - 10 min

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