

# Letni Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (83.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (16.7%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	5 min	4 %
Aroma (end of boil)	lunga	10 g	5 min	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	5 min

## Notes

- zasyp 50°C  
54°C 10min  
65°C 50min  
72°C 10min  
-->wygrzew - 5 min  
-->filtracja  
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