

# Summer Ale

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **24**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 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)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

| Type  | Name               | Amount      | Yield | EBC |
|-------|--------------------|-------------|-------|-----|
| Grain | Colorado Pale Base | 6 kg (100%) | 80 %  | 6   |

## Hops

| Use for | Name  | Amount | Time     | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil    | Citra | 10 g   | 60 min   | 13.5 %     |
| Boil    | Citra | 10 g   | 30 min   | 13.5 %     |
| Boil    | Citra | 15 g   | 10 min   | 13.5 %     |
| Dry Hop | Citra | 40 g   | 3 day(s) | 13.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name     | Amount | Use for   | Time     |
|-------|----------|--------|-----------|----------|
| Other | hibiskus | 70 g   | Secondary | 4 day(s) |