

Summer ale 12 BLG 20I

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (46.5%)	80.5 %	4
Grain	Słód Pszeniczny Jasny 5kg Bestmalz	0.3 kg (7%)	76 %	5
Grain	Viking Vienna Malt	1.6 kg (37.2%)	79 %	7
Grain	Karmelowy Jasny 30EBC	0.4 kg (9.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	17.4 %
Boil	Motueka	20 g	15 min	5.4 %
Boil	Amarillo	20 g	10 min	8.5 %
Boil	Galaxy	25 g	5 min	17.4 %

Yeasts

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