

# Summer Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **50 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **50 min** at **73C**
- Keep mash **5 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pilzneński	2.5 kg (41.7%)	81 %	3
Grain	Strzegom Wiedeński	1.5 kg (25%)	79 %	10
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10
Grain	Słód pszeniczny Bestmalz	1 kg (16.7%)	82 %	5
Grain	Carahell	0.5 kg (8.3%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	60 min	16.5 %
Boil	Motueka NZ	30 g	15 min	8 %
Boil	Amarillo	30 g	10 min	9.5 %
Aroma (end of boil)	Enigma (AUS)	10 g	1 min	16.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	350 g	Mash	0 min
Other	kwask I-askorbinowy (witamina C)	10 g	Bottling	---

## Notes

- Drożdże zadać w temp 15 \*C  
7 dni burzliwej w temp. 18 \*C  
8 dni cichej w tym 3 dni cold crush w temp. 0\*C z zelatyną  
*Dec 16, 2018, 8:56 PM*