

Summer ALE

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **4.3**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale wayermann	2.2 kg (47.8%)	--- %	5.5
Grain	Strzegom Wiedeński	1 kg (21.7%)	--- %	10
Grain	Pilzneński	0.9 kg (19.6%)	--- %	4
Grain	Pszeniczny	0.5 kg (10.9%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	10 min	12.3 %
Boil	Amarillo	20 g	30 min	8.9 %
Boil	Galaxy	30 g	2 min	15 %
Dry Hop	Citra	15 g	2 day(s)	12 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %

Yeasts

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

Notes

- 17.09.2017. Rozlano 35 butelek. Cukier 110g.
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