

Summer Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (43%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.32 kg (6.9%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 1.6 kg (34.4%) | 79 % | 10 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (8.6%) | 75 % | 30 |
| Sugar | Candi Sugar, Clear | 0.34 kg (7.2%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Galaxy | 8 g | 60 min | 14.5 % |
| Aroma (end of boil) | Motueka | 8 g | 15 min | 8 % |
| Aroma (end of boil) | Amarillo | 8 g | 10 min | 8.7 % |
| Aroma (end of boil) | Galaxy | 8 g | 5 min | 14.5 % |
| Dry Hop | Motueka | 12 g | 3 day(s) | 8 % |
| Dry Hop | Amarillo | 12 g | 3 day(s) | 8.7 % |
| Dry Hop | Galaxy | 12 g | 3 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 16 g | Fermentis |
|--------------|-----|-----|------|-----------|