

summer ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **10.5**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (88.2%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (7.4%)	70 %	299
Grain	Pszeniczny	0.3 kg (4.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	30 g	60 min	6 %
Aroma (end of boil)	Eureka!	25 g	5 min	18 %
Dry Hop	Eureka!	25 g	7 day(s)	18 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11 g	Mangrove Jack's