

Summer Ale

- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **5.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Pearl	2 kg (38.5%)	80 %	6
Grain	Pale Ale Optic	1 kg (19.2%)	79.4 %	6
Grain	Briess - Goldpils Vienna Malt	0.5 kg (9.6%)	80 %	7
Grain	Monachijski	0.8 kg (15.4%)	80 %	16
Grain	Acid Malt	0.1 kg (1.9%)	--- %	4.5
Grain	Cara Clair	0.2 kg (3.8%)	78 %	4
Grain	Pszeniczny	0.5 kg (9.6%)	82 %	5
Grain	Pilzneński	0.1 kg (1.9%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	10 g	60 min	8 %
Boil	Amarillo	10 g	50 min	8.9 %
Boil	Motueka	10 g	30 min	8 %
Boil	Amarillo	10 g	20 min	8.9 %
Boil	Motueka	10 g	5 min	8 %
Boil	Amarillo	10 g	0 min	8.9 %
Dry Hop	Amarillo	100 g	5 day(s)	10.5 %
Dry Hop	Motueka	100 g	5 day(s)	10.5 %

Dry Hop	Waimea	100 g	5 day(s)	17 %
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Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	6.5 g	Boil	15 min
Other	Pożywka dla drożdży	3 g	Boil	10 min