

# Summer Ale 2017

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- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **35**
- SRM **9.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (58.8%)	80 %	7
Grain	Strzegom Monachijski typ I	1.5 kg (17.6%)	79 %	20
Grain	Karmelowy Jasny 30EBC	1 kg (11.8%)	75 %	30
Grain	Słód Pszeniczny Jasny	1 kg (11.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	25 g	30 min	12.5 %
Boil	lunga	25 g	20 min	11 %
Boil	Rakau (NZ)	10 g	10 min	10.7 %
Aroma (end of boil)	Rakau (NZ)	15 g	0 min	10.7 %
Dry Hop	Rakau (NZ)	25 g	10 day(s)	10.7 %

## Yeasts

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