

Summer Ale 2018

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **5.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pale Ale | 5 kg (62.5%) | 80 % | 7 |
| Grain | Karmelowy Jasny 8 EBC | 3 kg (37.5%) | 75 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Motueka | 16 g | 15 min | 7 % |
| Boil | Motueka | 16 g | 5 min | 7 % |
| Whirlpool | Motueka | 17 g | 10 min | 7 % |
| Boil | Rakau (NZ) | 16 g | 15 min | 10.7 % |
| Boil | Rakau (NZ) | 16 g | 5 min | 10.7 % |
| Whirlpool | Rakau (NZ) | 17 g | 10 min | 10.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 12 g | Mangrove Jack's |