

# Summer Ale 2022\_05

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **24**
- SRM **11.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **29.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (20%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Espa	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Hibiskus	150 g	Boil	10 min
Flavor	Kwiat rozy	50 g	Boil	10 min