

Summer Ale

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.3 kg (53.5%)	79 %	6
Grain	Pszeniczny	1 kg (23.3%)	85 %	4
Grain	Strzegom Karmel 30	1 kg (23.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	10 g	50 min	15.3 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Aroma (end of boil)	WAI-ITI	30 g	5 min	4.1 %
Dry Hop	WAI-ITI	20 g	4 day(s)	4.1 %
Dry Hop	Citra	60 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	120 ml	FM

Extras

Type	Name	Amount	Use for	Time
Flavor	mango	1000 g	Primary	7 day(s)