

Summer Ale

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **10.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (71.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (14.3%) | 83 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (14.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Cascade PL | 50 g | 60 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 10 g | 15 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 20 g | 10 min | 5.2 % |
| Whirlpool | Cascade PL | 20 g | 0 min | 5.2 % |