

# Summer Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **5.9**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 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	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Pszeniczny	0.3 kg (7%)	85 %	4
Grain	Strzegom Wiedeński	1.6 kg (37.2%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.4 kg (9.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	55 min	15 %
Boil	Motueka	20 g	15 min	7 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Galaxy	25 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis