

Summer Ale #4

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **11.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **49.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **49.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (82.4%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 1.5 kg (17.6%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 10 min | 12 % |
| Aroma (end of boil) | Mosaic | 20 g | 5 min | 10 % |
| Whirlpool | Citra | 25 g | 1 min | 12 % |
| Whirlpool | Mosaic | 30 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 33 g | Fermentis |