

Summer Ale

- Gravity **11.4 BLG**
- ABV ---
- IBU **22**
- SRM **7.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **36.6 liter(s)** of **76C** water or to achieve **52 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (71.4%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 2 kg (26%) | 79 % | 10 |
| Grain | Caramel/Crystal Malt - 120L | 0.2 kg (2.6%) | 72 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 10.6 % |
| Aroma (end of boil) | Cascade | 25 g | 10 min | 6 % |
| Aroma (end of boil) | Cascade | 25 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 22 g | fermentis |