

# Summer ale

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- Gravity **14 BLG**
- ABV ---
- IBU **38**
- SRM **6.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- 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 Pilzneński | 2 kg (46.5%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 0.3 kg (7%)    | 85 %  | 4   |
| Grain | Strzegom Wiedeński  | 1.6 kg (37.2%) | 79 %  | 10  |
| Grain | Strzegom Karmel 30  | 0.4 kg (9.3%)  | 75 %  | 30  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Galaxy   | 8 g    | 60 min | 15 %       |
| Boil    | Galaxy   | 25 g   | 5 min  | 15 %       |
| Boil    | Amarillo | 20 g   | 10 min | 9.5 %      |
| Boil    | Motueka  | 20 g   | 15 min | 7 %        |