

# Summer Ale z Bergamotką

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (66.7%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (33.3%) | 79 %  | 10  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Azacca | 10 g   | 60 min | 14 %       |
| Boil                | Azacca | 10 g   | 10 min | 14 %       |
| Aroma (end of boil) | Azacca | 30 g   | 5 min  | 14 %       |

## Extras

| Type | Name              | Amount | Use for   | Time     |
|------|-------------------|--------|-----------|----------|
| Herb | herbata earl grey | 20 g   | Boil      | 20 min   |
| Herb | herbata earl grey | 80 g   | Secondary | 7 day(s) |