

# Summertime

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **8.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (76.9%)	80 %	5
Grain	Płatki pszeniczne	0.4 kg (10.3%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.5 kg (12.8%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	15 g	20 min	12 %
Boil	Citra	25 g	1 min	12 %
Boil	Pacifica (NZ)	20 g	1 min	4.8 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Pacifica (NZ)	30 g	5 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis