

# Sumo Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (83.3%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (4.2%)	78 %	4
Grain	Rice, Flaked	1.5 kg (12.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Centennial	40 g	10 min	10.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile