

## #28 Hoppy Summer Ale

- Gravity **11.2 BLG**
- ABV ---
- IBU **49**
- SRM **7.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **24.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (70%)	79 %	6
Grain	Weyermann pszeniczny jasny	1.2 kg (24%)	80 %	6
Grain	Weyermann - Carawheat	0.3 kg (6%)	77 %	97

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	25 g	30 min	13 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Motueka	25 g	10 min	7 %
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %
Whirlpool	Equinox	25 g	0 min	13.1 %
Whirlpool	Cascade	25 g	0 min	6 %
Dry Hop	Amarillo	20 g	8 day(s)	9.5 %
Dry Hop	Equinox	30 g	8 day(s)	13.1 %
Dry Hop	Cascade	50 g	8 day(s)	6 %