

## 5. Summer Ale 12 BLG

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **43**
- SRM **5.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **21 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (46.5%)	80 %	4
Grain	Strzegom Wiedeński	1.6 kg (37.2%)	79 %	10
Grain	Strzegom Karmel 30	0.4 kg (9.3%)	75 %	30
Grain	Pszeniczny	0.3 kg (7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	8 g	60 min	17.6 %
Aroma (end of boil)	Motueka	20 g	15 min	11.6 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Dry Hop	Galaxy	25 g	5 day(s)	17.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis