

## #5 Summer ALE

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- Gravity **14.3 BLG**
- ABV ---
- IBU **48**
- SRM **5.7**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Pilznieński	1 kg (20%)	81 %	4
Grain	Pszeniczny	1 kg (20%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	30 min	6 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Cascade	20 g	10 min	6 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	Simcoe	10 g	10 min	13.2 %
Whirlpool	Cascade	25 g	0 min	6 %
Whirlpool	Amarillo	25 g	0 min	9.5 %
Dry Hop	Cascade	20 g	8 day(s)	6 %
Dry Hop	Amarillo	30 g	8 day(s)	9.5 %
Dry Hop	Simcoe	30 g	8 day(s)	13.2 %

## Yeasts

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