

## #5 Summer ALE

---

- 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  |