

#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 |