

Polski Summer Ale pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **55 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **55 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (90.9%)	80 %	5
Grain	Pszeniczny	0.2 kg (3%)	85 %	4
Grain	Strzegom Karmel 150	0.2 kg (3%)	75 %	150
Grain	Abbey Malt Weyermann	0.2 kg (3%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	25 g	1 min	9.5 %
Boil	Chinook	20 g	75 min	8.5 %
Boil	Amarillo	25 g	25 min	9.5 %
Boil	Citra	30 g	1 min	12 %
Dry Hop	Citra	30 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
strongferm s31	Ale	Dry	12.5 g	---