

Summer Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **26**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **48.9C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (66.7%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (11.1%) | 79 % | 10 |
| Grain | Strzegom pszeniczny | 0.5 kg (11.1%) | 81 % | 6 |
| Grain | Carahell | 0.5 kg (11.1%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 30 min | 6 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|-------|
| Flavor | cukier kandyzowany | 150 g | Boil | 5 min |

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | Mech Irlandzki | 6 g | Boil | 15 min |
|--------|----------------|-----|------|--------|