

Summer ale 12 BLG 20l

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2 kg (46.5%) | 80.5 % | 4 |
| Grain | Słód Pszeniczny Jasny 5kg Bestmalz | 0.3 kg (7%) | 76 % | 5 |
| Grain | Viking Vienna Malt | 1.6 kg (37.2%) | 79 % | 7 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (9.3%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Galaxy | 5 g | 60 min | 17.4 % |
| Boil | Motueka | 20 g | 15 min | 5.4 % |
| Boil | Amarillo | 20 g | 10 min | 8.5 % |
| Boil | Galaxy | 25 g | 5 min | 17.4 % |

Yeasts

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