

## summer ale

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **10.5**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (88.2%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 300  | 0.5 kg (7.4%) | 70 %  | 299 |
| Grain | Pszeniczny           | 0.3 kg (4.4%) | 85 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Puławski | 30 g   | 60 min   | 6 %        |
| Aroma (end of boil) | Eureka!  | 25 g   | 5 min    | 18 %       |
| Dry Hop             | Eureka!  | 25 g   | 7 day(s) | 18 %       |

### Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 11 g   | Mangrove Jack's |