

# Summer Ale

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **5.7**
- Style **Blonde 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 **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (61.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (12.3%)	79 %	16
Grain	Strzegom Karmel 150	0.15 kg (3.7%)	75 %	150
Grain	Płatki owsiane	0.4 kg (9.9%)	85 %	3
Grain	Jęczmień niesłodowany	0.5 kg (12.3%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1 ml	safale