

## Summer Ale 2017 II

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **10 %**
- Size with trub loss **37.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **42.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **37.5 liter(s)**

### Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt     | 5 kg (66.7%) | 85 %  | 7   |
| Grain | Weyermann - Light Munich Malt | 1 kg (13.3%) | 82 %  | 23  |
| Grain | Weyermann - Pale Wheat Malt   | 1.5 kg (20%) | 85 %  | 5   |

### Hops

| Use for             | Name     | Amount | Time  | Alpha acid |
|---------------------|----------|--------|-------|------------|
| Aroma (end of boil) | Citra    | 50 g   | 5 min | 14.2 %     |
| Aroma (end of boil) | Amarillo | 50 g   | 5 min | 9.5 %      |
| Aroma (end of boil) | Equinox  | 50 g   | 5 min | 13.1 %     |
| Aroma (end of boil) | Citra    | 50 g   | 0 min | 12 %       |
| Aroma (end of boil) | Amarillo | 50 g   | 0 min | 9.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 20 g   | ---        |