

## Summer Ale 2018

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **18**
- SRM **5.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **2 %**
- Size with trub loss **30.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **37 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (62.5%)	80 %	7
Grain	Karmelowy Jasny 8 EBC	3 kg (37.5%)	75 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	16 g	15 min	7 %
Boil	Motueka	16 g	5 min	7 %
Whirlpool	Motueka	17 g	10 min	7 %
Boil	Rakau (NZ)	16 g	15 min	10.7 %
Boil	Rakau (NZ)	16 g	5 min	10.7 %
Whirlpool	Rakau (NZ)	17 g	10 min	10.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	12 g	Mangrove Jack's