

# Summer Ale

---

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **6.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 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 | Strzegom Pale Ale  | 2.3 kg (53.5%) | 79 %  | 6   |
| Grain | Pszeniczny         | 1 kg (23.3%)   | 85 %  | 4   |
| Grain | Strzegom Karmel 30 | 1 kg (23.3%)   | 75 %  | 30  |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Pacific Gem | 10 g   | 50 min   | 15.3 %     |
| Aroma (end of boil) | Citra       | 40 g   | 5 min    | 12 %       |
| Aroma (end of boil) | WAI-ITI     | 30 g   | 5 min    | 4.1 %      |
| Dry Hop             | WAI-ITI     | 20 g   | 4 day(s) | 4.1 %      |
| Dry Hop             | Citra       | 60 g   | 4 day(s) | 12 %       |

## Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 120 ml | FM         |

## Extras

| Type   | Name  | Amount | Use for | Time     |
|--------|-------|--------|---------|----------|
| Flavor | mango | 1000 g | Primary | 7 day(s) |