

# Summer Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (74.1%)	80 %	5
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Abbey Castle	0.4 kg (7.4%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Amarillo	25 g	10 min	9.5 %
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Zest z grejpfruta	50 g	Boil	10 min
Spice	Zest z limonki	25 g	Boil	10 min