

Summer ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **34**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.45 kg (68.1%) | 80.5 % | 2 |
| Grain | Pszeniczny | 1.05 kg (29.2%) | 85 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (2.8%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 2 min | 9.5 % |
| Aroma (end of boil) | Fuggles | 10 g | 2 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |