

# Sumo Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **53.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **45.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **33.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 10 kg (83.3%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (4.2%)  | 78 %  | 4   |
| Grain | Rice, Flaked         | 1.5 kg (12.5%) | 70 %  | 2   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min   | 15.5 %     |
| Boil    | Centennial             | 40 g   | 10 min   | 10.5 %     |
| Dry Hop | Citra                  | 50 g   | 4 day(s) | 12 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| Safale US-05         | Ale  | Dry    | 11 g   | Fermentis        |
| FM52 Amerykański Sen | Ale  | Liquid | 300 ml | Fermentum Mobile |