

Summer Ale 12

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **5.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (46.3%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (37%)	79 %	10
Grain	Pszeniczny	0.4 kg (7.4%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Boil	Motueka	25 g	15 min	7 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Galaxy	25 g	5 min	15 %