

# Black Summer Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU ---
- SRM **12.9**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (95.2%)	82 %	4
Grain	Carahell	0.15 kg (2.4%)	77 %	26
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Mash	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Mash	Cascade	20 g	5 min	6 %
Mash	Columbus/Tomahawk/Zeus	10 g	0 min	15.5 %
Mash	Cascade	10 g	0 min	6 %

## Yeasts

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