

Polski Summer Ale pilsner

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **6.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **55 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **55 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (90.9%) | 80 % | 5 |
| Grain | Pszeniczny | 0.2 kg (3%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3%) | 75 % | 150 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|-----------|------------|
| Boil | Amarillo | 25 g | 1 min | 9.5 % |
| Boil | Chinook | 20 g | 75 min | 8.5 % |
| Boil | Amarillo | 25 g | 25 min | 9.5 % |
| Boil | Citra | 30 g | 1 min | 12 % |
| Dry Hop | Citra | 30 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| strongferm s31 | Ale | Dry | 12.5 g | --- |