

# SUMMER ALE 12 BLG

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **33**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **75C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznenski	2 kg (46.5%)	79.63 %	4
Grain	Wiedenski	1.6 kg (37.2%)	78.63 %	9
Grain	Karmelowy30	0.4 kg (9.3%)	74.65 %	30
Grain	Pszeniczny	0.3 kg (7%)	81.62 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	14.2 %
Boil	Motueka	20 g	15 min	7 %
Boil	Amarillo	20 g	10 min	9 %
Boil	Galaxy	25 g	5 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Empire Ale	Ale	Dry	1 g	---

## Notes

- Zestaw Twój Browar

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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