

# Summer Ale 2017

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **50.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale          | 8 kg (84.2%)  | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1 kg (10.5%)  | 79 %  | 16  |
| Grain | Pilzneński                 | 0.5 kg (5.3%) | 81 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time  | Alpha acid |
|---------------------|-------------|--------|-------|------------|
| Aroma (end of boil) | Citra       | 45 g   | 7 min | 14.2 %     |
| Aroma (end of boil) | Pekko       | 25 g   | 7 min | 13.6 %     |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 7 min | 12.5 %     |
| Aroma (end of boil) | Citra       | 45 g   | 0 min | 14.2 %     |
| Aroma (end of boil) | Pekko       | 25 g   | 0 min | 13.6 %     |
| Aroma (end of boil) | Sorachi Ace | 25 g   | 0 min | 12.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 20 g   | ---        |