

# Summer Ale

---

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **11.9**
- 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 **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (43.1%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (34.5%)	79 %	10
Grain	Pszeniczny	0.4 kg (6.9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (8.6%)	75 %	30
Grain	Strzegom Karmel 300	0.4 kg (6.9%)	70 %	299

## 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 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis