

## Summer Ale #4

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **11.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **49.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **49.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale      | 7 kg (82.4%)   | 79 %  | 6   |
| Grain | Strzegom Karmel<br>150 | 1.5 kg (17.6%) | 75 %  | 150 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 25 g   | 60 min | 10 %       |
| Aroma (end of boil) | Citra   | 25 g   | 10 min | 12 %       |
| Aroma (end of boil) | Mosaic  | 20 g   | 5 min  | 10 %       |
| Whirlpool           | Citra   | 25 g   | 1 min  | 12 %       |
| Whirlpool           | Mosaic  | 30 g   | 1 min  | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 33 g   | Fermentis  |