

# Summer Ale

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- Gravity **16.5 BLG**
- ABV ---
- IBU **52**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (76.2%)	85 %	7
Grain	Weyermann - Vienna Malt	1 kg (19%)	81 %	8
Grain	Cara-Pils/Dextrine	0.25 kg (4.8%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	12 %
Boil	Aramis	10 g	20 min	6 %
Boil	Citra	10 g	20 min	12 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %
Aroma (end of boil)	Aramis	10 g	6 min	6 %
Aroma (end of boil)	Mosaic	20 g	4 min	10 %
Aroma (end of boil)	Citra	10 g	3 min	12 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	2 min	4.5 %
Dry Hop	Citra	10 g	4 day(s)	12 %

Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Aramis	20 g	4 day(s)	6 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	4 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis