

# Summer Hoppy Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Rahr - Premium Pilsner Malt  | 3 kg (70.6%)   | 80 %  | 4   |
| Grain | Pszeniczny                   | 0.5 kg (11.8%) | 85 %  | 4   |
| Grain | Płatki pszeniczne            | 0.25 kg (5.9%) | 60 %  | 3   |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (11.8%) | 75 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Magnum                 | 10 g   | 15 min   | 13.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 15 g   | 1 min    | 15.5 %     |
| Whirlpool           | Ekuanot                | 25 g   | 30 min   | 14 %       |
| Whirlpool           | Mosaic                 | 25 g   | 30 min   | 10 %       |
| Dry Hop             | Mosaic                 | 25 g   | 3 day(s) | 10 %       |
| Dry Hop             | Ekuanot                | 25 g   | 3 day(s) | 14 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |