

# Summer's Coming! 2018

---

- Gravity **13.6 BLG**
- ABV ---
- IBU **38**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **18.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (85.7%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (14.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	20 min	13.5 %
Whirlpool	Citra	20 g	20 min	13.5 %
Whirlpool	Mosaic	20 g	20 min	12 %
Whirlpool	Amarillo	10 g	20 min	8.8 %
Dry Hop	Amarillo	20 g	2 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis