

## #2019.01 Summer Ale

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **4.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **37.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (53.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2 kg (26.7%)	85 %	5
Grain	Weyermann - Pilsner Malt	1.5 kg (20%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	11.7 %
Aroma (end of boil)	Citra	25 g	5 min	11.5 %
Aroma (end of boil)	Amarillo	25 g	5 min	8 %
Aroma (end of boil)	Simcoe	25 g	5 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Amarillo	25 g	0 min	8 %
Aroma (end of boil)	Simcoe	25 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	15 g	---