

# ALOHA! - Summer Ale

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **37**
- SRM **5.2**

## 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 **12 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Pszeniczny	0.3 kg (7%)	85 %	4
Grain	Strzegom Wiedeński	1.6 kg (37.2%)	79 %	10
Grain	Strzegom Karmel 30	0.4 kg (9.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	5 g	60 min	15 %
Boil	Motueka	20 g	15 min	7 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Galaxy	25 g	5 min	15 %

## Yeasts

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