

## Soon It Will Be Hot Enough /session summer ale

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **50**
- SRM **3.4**
- 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 **6.5 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **23.3 liter(s)**

### Steps

- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (46.9%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (31.3%)	81 %	6
Grain	Płatki owsiane	0.5 kg (15.6%)	85 %	3
Grain	Biscuit Malt	0.1 kg (3.1%)	79 %	45
Adjunct	Rice Hulls	0.1 kg (3.1%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	5 g	60 min	10 %
Boil	Mosaic	15 g	5 min	10 %
Whirlpool	Mosaic	80 g	30 min	10 %

### Yeasts

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