

# Summer Ale 12 BLG 25L

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **5.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (46.3%)	81 %	4
Grain	Pszeniczny	0.4 kg (7.4%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (37%)	79 %	10
Grain	Strzegom Karmel 30	0.5 kg (9.3%)	75 %	30

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Safale