

Summer Ale 2017

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **35**
- SRM **9.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **2 %**
- Size with trub loss **23.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pale Ale | 5 kg (58.8%) | 80 % | 7 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (17.6%) | 79 % | 20 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (11.8%) | 75 % | 30 |
| Grain | Słód Pszeniczny Jasny | 1 kg (11.8%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|-----------|------------|
| Boil | Columbus | 25 g | 30 min | 12.5 % |
| Boil | lunga | 25 g | 20 min | 11 % |
| Boil | Rakau (NZ) | 10 g | 10 min | 10.7 % |
| Aroma (end of boil) | Rakau (NZ) | 15 g | 0 min | 10.7 % |
| Dry Hop | Rakau (NZ) | 25 g | 10 day(s) | 10.7 % |

Yeasts

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