

Summer Ale 2017

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **4.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **50.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 8 kg (84.2%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (10.5%) | 79 % | 16 |
| Grain | Pilzneński | 0.5 kg (5.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|-------|------------|
| Aroma (end of boil) | Citra | 45 g | 7 min | 14.2 % |
| Aroma (end of boil) | Pekko | 25 g | 7 min | 13.6 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 7 min | 12.5 % |
| Aroma (end of boil) | Citra | 45 g | 0 min | 14.2 % |
| Aroma (end of boil) | Pekko | 25 g | 0 min | 13.6 % |
| Aroma (end of boil) | Sorachi Ace | 25 g | 0 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 20 g | --- |