

# Summer Ale 2017

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- 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	---