

# Summer Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **10.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (71.4%)	82 %	4
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5
Grain	Strzegom Karmel 150	1 kg (14.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.2 %
Aroma (end of boil)	Cascade PL	10 g	15 min	5.2 %
Aroma (end of boil)	Cascade PL	20 g	10 min	5.2 %
Whirlpool	Cascade PL	20 g	0 min	5.2 %