

## Summer Ale #4

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **24**
- SRM **11.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **49.8 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)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Sparge using **32.8 liter(s)** of **76C** water or to achieve **49.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (82.4%)	79 %	6
Grain	Strzegom Karmel 150	1.5 kg (17.6%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Whirlpool	Citra	25 g	1 min	12 %
Whirlpool	Mosaic	30 g	1 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis