

# Summer Ale, Żony Łoker

- Gravity **11.2 BLG**
- ABV ---
- IBU **26**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (87%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.9%)	85 %	4
Grain	Carahell	0.1 kg (2.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	27 g	60 min	8.8 %
Aroma (end of boil)	Vic Secret (AUS)	15 g	0 min	16.1 %
Aroma (end of boil)	Amarillo	23 g	0 min	8.8 %
Dry Hop	Vic Secret (AUS)	35 g	5 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis