

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 |