

# Summer Hoppy Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- SRM **3.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rahr - Premium Pilsner Malt	3 kg (70.6%)	80 %	4
Grain	Pszeniczny	0.5 kg (11.8%)	85 %	4
Grain	Płatki pszeniczne	0.25 kg (5.9%)	60 %	3
Grain	Briess - 2 Row Carapils Malt	0.5 kg (11.8%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	15 min	13.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	15 g	1 min	15.5 %
Whirlpool	Ekuanot	25 g	30 min	14 %
Whirlpool	Mosaic	25 g	30 min	10 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Ekuanot	25 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---