

# Summer Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **13.2**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	30 min	10.8 %
Aroma (end of boil)	Nelson Sauvín	15 g	15 min	11 %
Aroma (end of boil)	Citra	10 g	15 min	12.5 %
Aroma (end of boil)	Mosaic	10 g	15 min	10 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar