

# summer simple ALE 1.0 test fermentaja 1.0bar

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **41**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	Sybilla	100 g	15 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	trawa cytrynowa	15 g	Boil	10 min

## Notes

- pierwsza warka w kegu pod cisnieniem 1.bar. piwo warzone latem, w temp otoczenia około 22stopni. 2 tyg pod cisnieniem  
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.