

Sumo Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **53.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **33.6 liter(s)**
- Total mash volume **45.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **33.6 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **53.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 10 kg (83.3%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (4.2%) | 78 % | 4 |
| Grain | Rice, Flaked | 1.5 kg (12.5%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Centennial | 40 g | 10 min | 10.5 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
| FM52 Amerykański Sen | Ale | Liquid | 300 ml | Fermentum Mobile |