

#23 Summer Ale Naturalna

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **15 %**
- Size with trub loss **40.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **50.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **30.4 liter(s)** of **76C** water or to achieve **50.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (87.5%)	79 %	6
Grain	Pszeniczny	1 kg (12.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %
Boil	Sybilla	30 g	45 min	6.2 %
Boil	Willamette	30 g	20 min	5 %
Boil	Willamette	30 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---
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