

## Summer ALE 12

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **7.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.9 liter(s)**
- Total mash volume **37.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **27.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **30.2 liter(s)** of **76C** water or to achieve **48.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (59.1%)	80 %	7
Grain	Pszeniczny	1.5 kg (16.1%)	85 %	4
Grain	Monachijski	1.7 kg (18.3%)	80 %	16
Grain	Briess - Caracrytal Wheat Malt	0.6 kg (6.5%)	78 %	108

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	70 min	15.5 %
Boil	Citra	15 g	45 min	12 %
Boil	Pacifica (NZ)	15 g	45 min	4.8 %
Boil	Citra	15 g	15 min	12 %
Boil	Pacifica (NZ)	15 g	15 min	4.8 %
Boil	Pacifica (NZ)	15 g	0 min	4.8 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Pacifica (NZ)	40 g	4 day(s)	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.7 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Jeżyna	500 g	Boil	70 min
Flavor	Zest	35 g	Secondary	4 day(s)