

summer ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **25**
- SRM **2.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **46.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	8 kg (94.1%)	80.5 %	2
Grain	BESTMALZ - Best Heidelberg Wheat Malt	0.5 kg (5.9%)	82 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemon drop	35 g	60 min	4.6 %
Boil	Lemon drop	40 g	30 min	4.6 %
Boil	Lemon drop	45 g	15 min	4.6 %
Boil	Lemon drop	50 g	10 min	4.6 %
Boil	Lemon drop	50 g	5 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	mięta syryjska	50 g	Secondary	6 day(s)