

Summer ale 15l

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4.76 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny | 0.7 kg (16.7%) | 85 % | 4 |
| Grain | Pilznieński | 3.5 kg (83.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Galaxy | 5 g | 60 min | 15 % |
| Boil | Simcoe | 10 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 8 g | 0 min | 13.2 % |
| Aroma (end of boil) | Galaxy | 8 g | 0 min | 15 % |
| Dry Hop | Simcoe | 12 g | 4 day(s) | 13.2 % |
| Dry Hop | Galaxy | 17 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 8.63 g | --- |