

Summer Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **5.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (43%)	80 %	4
Grain	Strzegom Pszeniczny	0.32 kg (6.9%)	81 %	6
Grain	Strzegom Wiedeński	1.6 kg (34.4%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.4 kg (8.6%)	75 %	30
Sugar	Candi Sugar, Clear	0.34 kg (7.2%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	8 g	60 min	14.5 %
Aroma (end of boil)	Motueka	8 g	15 min	8 %
Aroma (end of boil)	Amarillo	8 g	10 min	8.7 %
Aroma (end of boil)	Galaxy	8 g	5 min	14.5 %
Dry Hop	Motueka	12 g	3 day(s)	8 %
Dry Hop	Amarillo	12 g	3 day(s)	8.7 %
Dry Hop	Galaxy	12 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	16 g	Fermentis
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