

# 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<br>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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |           |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 16 g | Fermentis |
|--------------|-----|-----|------|-----------|