

# Summer Ale

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- Gravity **11.9 BLG**
- ABV ---
- IBU **28**
- SRM **5.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Pale Ale Pearl                   | 2 kg (38.5%)   | 80 %   | 6   |
| Grain | Pale Ale Optic                   | 1 kg (19.2%)   | 79.4 % | 6   |
| Grain | Briess - Goldpils<br>Vienna Malt | 0.5 kg (9.6%)  | 80 %   | 7   |
| Grain | Monachijski                      | 0.8 kg (15.4%) | 80 %   | 16  |
| Grain | Acid Malt                        | 0.1 kg (1.9%)  | --- %  | 4.5 |
| Grain | Cara Clair                       | 0.2 kg (3.8%)  | 78 %   | 4   |
| Grain | Pszeniczny                       | 0.5 kg (9.6%)  | 82 %   | 5   |
| Grain | Pilzneński                       | 0.1 kg (1.9%)  | 81 %   | 4   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Motueka  | 10 g   | 60 min   | 8 %        |
| Boil    | Amarillo | 10 g   | 50 min   | 8.9 %      |
| Boil    | Motueka  | 10 g   | 30 min   | 8 %        |
| Boil    | Amarillo | 10 g   | 20 min   | 8.9 %      |
| Boil    | Motueka  | 10 g   | 5 min    | 8 %        |
| Boil    | Amarillo | 10 g   | 0 min    | 8.9 %      |
| Dry Hop | Amarillo | 100 g  | 5 day(s) | 10.5 %     |
| Dry Hop | Motueka  | 100 g  | 5 day(s) | 10.5 %     |

|         |        |       |          |      |
|---------|--------|-------|----------|------|
| Dry Hop | Waimea | 100 g | 5 day(s) | 17 % |
|---------|--------|-------|----------|------|

### Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name                | Amount | Use for | Time   |
|--------|---------------------|--------|---------|--------|
| Fining | Mech irlandzki      | 6.5 g  | Boil    | 15 min |
| Other  | Pożywka dla drożdży | 3 g    | Boil    | 10 min |