

# Summer Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **28**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (46.5%)	81 %	4
Grain	Pszeniczny	0.3 kg (7%)	85 %	4
Grain	Strzegom Wiedeński	1.6 kg (37.2%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.4 kg (9.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	5 g	30 min	15 %
Aroma (end of boil)	Motueka	20 g	10 min	7 %
Aroma (end of boil)	Galaxy	25 g	10 min	15 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11 g	Mangrove Jack's