

# Summer ALE

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **23**
- SRM **3.3**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (33.3%)	80 %	5
Grain	Słód pszeniczny Bestmalz	3 kg (40%)	82 %	5
Grain	Pilznieński	2 kg (26.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	90 g	10 min	4 %
Aroma (end of boil)	Izabella	90 g	10 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis