

# Summer Ale (zestaw Twój Browar)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **5.3**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilznieński           | 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 |
|---------|----------|--------|--------|------------|
| Boil    | Galaxy   | 8 g    | 60 min | 15 %       |
| Boil    | Motueka  | 20 g   | 15 min | 7 %        |
| Boil    | Amarillo | 20 g   | 10 min | 9.5 %      |
| Boil    | Galaxy   | 25 g   | 5 min  | 15 %       |

## Yeasts

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