

Summer Ale

- Gravity **11.6 BLG**
- ABV ---
- IBU **22**
- SRM **8.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **54 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **20 min** at **54C**
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3 kg (58.8%) | 85 % | 7 |
| Grain | Biscuit Malt | 0.4 kg (7.8%) | 79 % | 45 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (29.4%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.2 kg (3.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Hallertau Blanc | 20 g | 20 min | 7.6 % |
| Boil | Hallertau | 25 g | 60 min | 4.3 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M79 Burton Union | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-----------|
| Fining | mech irlandzki | 5 g | Primary | 10 day(s) |