

# Broms (American Summer Ale)

Johan Eckman



Batch Size: 20 L

OG: 1.054

Losses: 2 L

FG: 1.012

Boil Time: 60 mins

IBU: 37.7

Efficiency: 70%

Colour: 13.4



## FERMENTABLES

%	kgs	Fermentable	PPG	EBC	Usage
82	4.00	Pale Malt (Weyermann)	37.8	6.5	Mash
10	0.50	Wheat Malt, Pale (Weyermann)	37.8	3.8	Mash
8	0.40	Caraamber (Weyermann)	36.8	70.8	Mash

## MASH STEPS

Name	Temp (°C)	Time (min)
Mash	66	60
Mash out	75	10

## HOP ADDITIONS

g	Variety	Type	Usage	Time	AA	IBU
6.00	Summit	Pellet	Boil	60	18.2	12.2
6.00	Belma	Pellet	Boil	30	12	6.2
6.00	Summit	Pellet	Boil	30	18.2	9.3
6.00	Belma	Pellet	Boil	15	12	4.0
6.00	Summit	Pellet	Boil	15	18.2	6.0
10.00	Summit	Pellet	Boil	0	18.2	0.0
10.00	Belma	Pellet	Boil	0	12	0.0
20.00	Summit	Pellet	Dry Hop	10	17.5	0.0
20.00	Belma	Pellet	Dry Hop	10	12	0.0

g	Variety	Type	Usage	Time	AA	IBU
20.00	Summit	Pellet	Dry Hop	5	17.5	0.0
20.00	Belma	Pellet	Dry Hop	5	12	0.0
10.00	Belma	Pellet	Dry Hop	0	0	0.0

## YEAST

Amount	Unit	Name	Attenuation (%)
2.0	packets	Wyeast American Ale II 1272	0.74

## EXTRAS

Amount	Unit	Name	Time	Usage
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## FERMENTATION STEPS

Type	Temp (°C)	Time (days)
Fermentation 1	21	10
Fermentation 2	21	10
Flaska	21	14

## NOTES

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