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Summer Ale

Fruit Beer

Extract

Brewer/Contributor: Brian Smith

Batch Size: 5.00 gal

Boil Size: 3.98 gal

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Summer Ale

Type: Extract**Batch Size:** 5.00 gal**Boil Size:** 3.98 gal**Boil Time:** 45 min**Taste Rating(out of 50):** 45.0**Taste Notes:** Finally the right mix of hops and lime...cleared out after a while, good head, very refreshing. A good "summer pounder".**Date:** 7/19/1998**Brewer:** Brian Smith**Asst Brewer:****Equipment:** Brew Pot (5 Gallon)**Brewhouse Efficiency:** -

Ingredients

Amount	Item	Type	% or IBU
3.00 lb	Extra Light Dry Extract (3.0 SRM)	Dry Extract	42.86 %
3.00 lb	Wheat Dry Extract (8.0 SRM)	Dry Extract	42.86 %
1.00 lb	Caramel/Crystal Malt - 40L (40.0 SRM)	Grain	14.29 %
2.00 oz	Cascade [6.40 %] (45 min)	Hops	33.6 IBU
1.00 oz	Cascade [6.40 %] (5 min)	Hops	3.7 IBU
1.00 tsp	Irish Moss (Boil 15.0 min)	Misc	
3.00 items	Lime Peel/Juice (Boil 10.0 min)	Misc	
1 Pkgs	Dry Ale Yeast (Nottingham)	Yeast-Ale	

Beer Profile

Est Original Gravity: 1.053 SG**Est Final Gravity:** 1.015 SG**Estimated Alcohol by Vol:** 4.95 %**Bitterness:** 37.3 IBU**Est Color:** 9.4 SRM**Measured Original Gravity:** 1.040 SG**Measured Final Gravity:** 1.008 SG**Actual Alcohol by Vol:** 4.16 %**Calories:** 174 cal/pint**Color:**

Color

Mash Profile

Mash Name: None**Sparge Water:** -**Sparge Temperature:** -**Adjust Temp for Equipment:** FALSE**Total Grain Weight:** 10.00 lb**Grain Temperature:** -**TunTemperature:** -**Mash PH:** -

Steep grains as desired (30-60 minutes)

Mash Notes: -

Carbonation and Storage

Carbonation Type: Corn Sugar**Pressure/Weight:** 3.8 oz**Keg/Bottling Temperature:** 60.0 F**Storage Temperature:** 52.0 F**Volumes of CO2:** 2.4**Carbonation Used:** 3/4 cup**Age for:** 28.0 days

Notes