

## #21 Australian MOUTERE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **6.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (85.5%)	75 %	5
Grain	Cookie	0.5 kg (8.5%)	75 %	50
Grain	Pszeniczny	0.25 kg (4.3%)	85 %	4
Sugar	cukier	0.1 kg (1.7%)	100 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Moutere	10 g	45 min	14.9 %
Boil	Moutere	10 g	20 min	14.9 %
Aroma (end of boil)	Moutere	30 g	5 min	14.9 %
Dry Hop	Moutere	50 g	4 day(s)	14.9 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	1.25 g	Boil	10 min