

Australia Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 4 kg (75.5%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5.7%) | 79 % | 22 |
| Grain | Pszeniczny | 0.7 kg (13.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Topaz | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Topaz | 20 g | 10 min | 15.5 % |
| Aroma (end of boil) | Summer | 30 g | 10 min | 5.3 % |
| Whirlpool | Topaz | 20 g | 20 min | 15 % |
| Whirlpool | Summer | 20 g | 20 min | 5.3 % |
| Dry Hop | Topaz | 40 g | 3 day(s) | 15 % |
| Dry Hop | Summer | 50 g | 3 day(s) | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |