

australia u grzeška

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **76**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (94.3%) | 85 % | 7 |
| Grain | Cara-Pils/Dextrine | 0.3 kg (5.7%) | 72 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Topaz | 30 g | 70 min | 15 % |
| Boil | falconers flight | 10 g | 70 min | 10.7 % |
| Boil | Ella (AUS) | 10 g | 10 min | 14.6 % |
| Boil | falconers flight | 20 g | 10 min | 10.7 % |
| Aroma (end of boil) | Enigma (AUS) | 30 g | 0 min | 17.2 % |
| Aroma (end of boil) | Ella (AUS) | 20 g | 0 min | 14.6 % |
| Dry Hop | Enigma (AUS) | 30 g | 5 day(s) | 17.2 % |
| Dry Hop | Cascade | 30 g | 5 day(s) | 6 % |

Yeasts

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