

Australian Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (91.7%) | 79 % | 6 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5.5%) | 73 % | 120 |
| Grain | Strzegom Karmel 30 | 0.15 kg (2.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Galaxy | 35 g | 10 min | 15 % |
| Aroma (end of boil) | Ella (AUS) | 37 g | 10 min | 14.6 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale | Liquid | 200 ml | Wyeast Labs |