

AustralianPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1.7 kg (43.6%)	82 %	5
Grain	Pilzneński	1.7 kg (43.6%)	81 %	4
Grain	Płatki owsiane	0.5 kg (12.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	15 %
Whirlpool	Galaxy	40 g	---	15 %
Whirlpool	WAI-ITI	40 g	---	4.1 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %
Dry Hop	WAI-ITI	50 g	3 day(s)	4.1 %

Yeasts

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