

# Australijska PA

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- Gravity **13 BLG**
- ABV ---
- IBU **42**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (93.8%)	79 %	6
Grain	Strzegom pszeniczny	0.3 kg (6.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret (AUS)	7 g	40 min	16.1 %
Boil	Enigma (AUS)	7 g	40 min	15.5 %
Boil	Vic Secret (AUS)	5 g	20 min	16.1 %
Boil	Enigma (AUS)	5 g	20 min	15.5 %
Boil	Vic Secret (AUS)	10 g	5 min	16.1 %
Boil	Enigma (AUS)	10 g	5 min	15.5 %
Dry Hop	Vic Secret (AUS)	28 g	4 day(s)	16.1 %
Dry Hop	Enigma (AUS)	28 g	4 day(s)	15.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	8 g	Boil	10 min