

Koala Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **36.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (74.1%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 1.5 kg (11.1%) | 75 % | 59 |
| Grain | Pszeniczny | 2 kg (14.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Enigma (AUS) | 25 g | 10 min | 18.1 % |
| Boil | Galaxy | 25 g | 10 min | 17.4 % |
| Boil | Vic Secret | 25 g | 10 min | 17.3 % |
| Boil | Enigma (AUS) | 25 g | 5 min | 18.1 % |
| Boil | Galaxy | 25 g | 5 min | 17.4 % |
| Boil | Vic Secret | 25 g | 5 min | 17.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22.5 g | --- |