Australian West coast 1.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **53**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **82 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **82C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(95.2%)*	80 %	5
Grain	Rice, Flaked	0.3 kg *(4.8%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HPA-016	10 g	40 min	16.9 %
Boil	Galaxy	10 g	40 min	15 %
Boil	Ella (AUS)	10 g	40 min	14.6 %
Boil	HPA-016	10 g	10 min	16.9 %
Boil	Galaxy	10 g	10 min	15 %
Boil	Ella (AUS)	10 g	10 min	14.6 %
Dry Hop	Galaxy	10 g	5 day(s)	15 %
Dry Hop	Ella (AUS)	10 g	5 day(s)	14.6 %
Dry Hop	HPA-016	10 g	5 day(s)	16.9 %

Notes

- drozdze US05 lub New England , jeszcze nie wiem,
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.