Australian Pale Ale

- Gravity **12.1 BLG**
- ABV **---**
- IBU **30**
- SRM **7.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **77 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	13 kg *(89.7%)*	80 %	5
Grain	Słód Caramunich Typ II Weyermann	1 kg *(6.9%)*	73 %	120
Grain	Karmelowy Jasny 30EBC	0.5 kg *(3.4%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	14.5 %
Boil	Cascade	50 g	30 min	7.3 %
Boil	Cascade	30 g	20 min	7.3 %
Boil	Cascade	20 g	5 min	7.3 %
Boil	Ella (AUS)	10 g	1 min	15.1 %
Dry Hop	Ella (AUS)	90 g	3 day(s)	15.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	24 g	Danstar