

Australian Pale Ale 13BLG

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (91.7%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5.5%) | 73 % | 120 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (2.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Galaxy | 35 g | 10 min | 15 % |
| Boil | Ella (AUS) | 37 g | 10 min | 14.6 % |
| Dry Hop | Cascade | 50 g | 7 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |