

Australian Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **30 min**
- Temp **100 C**, Time **70 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **78C**
- Keep mash **70 min** at **100C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	4 kg (92%)	80 %	7
Grain	Słód Caramunich Typ II	0.25 kg (5.7%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ellä (AUS)	30 g	10 min	14.6 %
Boil	Galaxy	30 g	15 min	15 %
Dry Hop	Cascade	40 g	7 day(s)	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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Notes

- 13l temp 67C
zasyp
70min w 65C aż do ujemnej jodowej
wysładzanie 13l o temp. 78C
gotowanie 70min
-> po 55min mech irlandzki
-> po 55min 30g galaxy
-> po 60min 30g ella
chłodzenia do 25C
cicha- 40g cascade na 6-7dni
wydajność zacierania
(ilość litrów brzezki * jej Blg *1.05)/(ile kg zasypu)
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