

Australian Pale Ale 13 BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- SRM **6.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **52.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **26.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **34.9 liter(s)** of **76C** water or to achieve **52.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (92%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.7%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	10 min	15 %
Boil	Ella (AUS)	30 g	10 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
WLP008 - East Coast Ale Yeast	Ale	Liquid	10 ml	White Labs