

# Australian Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.21 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.3 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (92%)	80 %	5
Grain	Caramunich	0.25 kg (5.7%)	73 %	120
Grain	Strzegom Karmel 30	0.1 kg (2.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	6 g	15 min	14.5 %
Boil	Enigma (AUS)	10 g	15 min	16.5 %
Boil	Ella (AUS)	7 g	15 min	15.1 %
Boil	Cascade (AUS)	8 g	15 min	7.3 %
Boil	Galaxy	6 g	10 min	14.5 %
Boil	Enigma (AUS)	11 g	10 min	16.5 %
Boil	Ella (AUS)	7 g	10 min	15.1 %
Boil	Cascade (AUS)	8 g	10 min	7.3 %
Boil	Galaxy	6 g	0 min	14.5 %
Boil	Enigma (AUS)	10 g	0 min	16.5 %
Boil	Ella (AUS)	8 g	0 min	15.1 %
Boil	Cascade (AUS)	8 g	0 min	7.3 %
Dry Hop	Galaxy	12 g	4 day(s)	14.5 %

Dry Hop	Enigma (AUS)	19 g	4 day(s)	16.5 %
Dry Hop	Ella (AUS)	8 g	4 day(s)	15.1 %
Dry Hop	Cascade (AUS)	17 g	4 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis