

Koala Pale Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **6.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **40.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **36.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (74.1%)	80 %	5
Grain	Karmelowy Czerwony	1.5 kg (11.1%)	75 %	59
Grain	Pszeniczny	2 kg (14.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	25 g	10 min	18.1 %
Boil	Galaxy	25 g	10 min	17.4 %
Boil	Vic Secret	25 g	10 min	17.3 %
Boil	Enigma (AUS)	25 g	5 min	18.1 %
Boil	Galaxy	25 g	5 min	17.4 %
Boil	Vic Secret	25 g	5 min	17.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22.5 g	---