

# Zniczek - Australian Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (44.4%)   | 81 %  | 5   |
| Grain | Viking Pale Ale malt     | 2 kg (44.4%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils     | 0.5 kg (11.1%) | 78 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Lublin (Lubelski) | 30 g   | 60 min   | 4 %        |
| Boil                | Galaxy            | 15 g   | 20 min   | 14 %       |
| Aroma (end of boil) | Galaxy            | 15 g   | 5 min    | 14 %       |
| Dry Hop             | Vic Secret        | 30 g   | 7 day(s) | 16.3 %     |
| Dry Hop             | Kohatu            | 30 g   | 3 day(s) | 7.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |