

#21 Australian MOUTERE

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **6.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **50 min**
- Evaporation rate **5 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (85.5%) | 75 % | 5 |
| Grain | Cookie | 0.5 kg (8.5%) | 75 % | 50 |
| Grain | Pszeniczny | 0.25 kg (4.3%) | 85 % | 4 |
| Sugar | cukier | 0.1 kg (1.7%) | 100 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Moutere | 10 g | 45 min | 14.9 % |
| Boil | Moutere | 10 g | 20 min | 14.9 % |
| Aroma (end of boil) | Moutere | 30 g | 5 min | 14.9 % |
| Dry Hop | Moutere | 50 g | 4 day(s) | 14.9 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|---------|------------|--------|---------|--------|
| Finings | whirlflock | 1.25 g | Boil | 10 min |