

# Australia Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (75.5%)	81 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (5.7%)	79 %	22
Grain	Pszeniczny	0.7 kg (13.2%)	85 %	4
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15.5 %
Aroma (end of boil)	Topaz	20 g	10 min	15.5 %
Aroma (end of boil)	Summer	30 g	10 min	5.3 %
Whirlpool	Topaz	20 g	20 min	15 %
Whirlpool	Summer	20 g	20 min	5.3 %
Dry Hop	Topaz	40 g	3 day(s)	15 %
Dry Hop	Summer	50 g	3 day(s)	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis