

## australia u grzeška

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **76**
- SRM **5.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (94.3%)	85 %	7
Grain	Cara-Pils/Dextrine	0.3 kg (5.7%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	30 g	70 min	15 %
Boil	falconers flight	10 g	70 min	10.7 %
Boil	Ella (AUS)	10 g	10 min	14.6 %
Boil	falconers flight	20 g	10 min	10.7 %
Aroma (end of boil)	Enigma (AUS)	30 g	0 min	17.2 %
Aroma (end of boil)	Ella (AUS)	20 g	0 min	14.6 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

### Yeasts

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