

# Australian Pale Ale 13

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (92%)	79 %	6
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (5.7%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	10 min	15 %
Boil	Ella (AUS)	30 g	10 min	14.6 %
Dry Hop	Cascade	40 g	7 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	75 ml	Safale