

Australian Pale Ale

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **37**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.1 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **4 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **4 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (92%)	80 %	5
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	6 day(s)	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Finning	Irish Moss	5 g	Boil	10 min

Notes

- wysładzanie 14l 78st
butelkowanie 6g litr piwa
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