

# Australian Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **37**
- SRM **6.7**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **21.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (82.6%)	80 %	8
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.6%)	75 %	35
Grain	Weyermann - Carapils	0.3 kg (5.5%)	78 %	4
Grain	Platki owsiane	0.4 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Boil	Enigma (AUS)	20 g	10 min	17.2 %
Aroma (end of boil)	Vic Secret	20 g	0 min	16.3 %
Dry Hop	Enigma (AUS)	20 g	7 day(s)	17.2 %
Dry Hop	Vic Secret	30 g	7 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile