

## Australian Pale Ale

- Gravity **13.1 BLG**
- ABV ---
- IBU **45**
- SRM **10**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale                | 5 kg (91.7%)   | 79 %  | 6   |
| Grain | Strzegom Karmel 30               | 0.15 kg (2.8%) | 75 %  | 30  |
| Grain | Briess - Caramel Munich Malt 60L | 0.3 kg (5.5%)  | 77 %  | 118 |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Galaxy     | 37 g   | 10 min   | 15 %       |
| Aroma (end of boil) | Ella (AUS) | 37 g   | 10 min   | 14.6 %     |
| Dry Hop             | Cascade    | 50 g   | 6 day(s) | 6 %        |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 100 ml | Fermentis  |