

## #12 Australian Pale Ale single hop Topaz

- Gravity **15.2 BLG**
- ABV ---
- IBU **55**
- SRM **5.5**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (80.6%)	80.5 %	6
Grain	Płatki pszeniczne	1.2 kg (19.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	20 g	60 min	15 %
Boil	Topaz	20 g	30 min	15 %
Boil	Topaz	15 g	10 min	15 %
Boil	Topaz	15 g	0 min	15 %
Whirlpool	Topaz	30 g	30 min	15 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

### Notes

- Chmiel na whirlpoll dodać gdy temperatura brzeczki spadnie do 77°C, potrzymać przez 30 minut i znowu zacząć chłodzenie.  
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