

# Australia Pale Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **9.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **55.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (81.8%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	1.5 kg (13.6%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	20 g	60 min	14.6 %
Boil	Ella (AUS)	15 g	45 min	14.6 %
Boil	Ella (AUS)	15 g	30 min	14.6 %
Boil	Galaxy	10 g	15 min	15 %
Boil	Australia cascade	100 g	5 min	7.3 %
Aroma (end of boil)	Galaxy	50 g	0 min	15 %
Aroma (end of boil)	Ella (AUS)	30 g	0 min	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
m36	Ale	Dry	20 g	---