

# Australian ale

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **8.1**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Thomas Fawcett Maris Otter	5 kg (80.6%)	80 %	5
Grain	Słód karmelowy Specjal W ® Weyermann	0.2 kg (3.2%)	68 %	300
Grain	Viking Pale Ale malt	1 kg (16.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Aroma (end of boil)	Enigma (AUS)	10 g	10 min	17.2 %
Aroma (end of boil)	Vic Secret	20 g	10 min	16.3 %
Dry Hop	Enigma (AUS)	30 g	2 day(s)	17.2 %
Dry Hop	Vic Secret	30 g	2 day(s)	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar