

# Australian Pale Ale 13BLG

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **62**
- SRM **6.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- 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 **21.3 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt             | 5 kg (91.7%)   | 85 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5.5%)  | 73 %  | 120 |
| Grain | Karmelowy Jasny 30EBC            | 0.15 kg (2.8%) | 75 %  | 30  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Galaxy     | 35 g   | 60 min   | 15 %       |
| Boil    | Ella (AUS) | 37 g   | 10 min   | 14.6 %     |
| Dry Hop | Cascade    | 50 g   | 4 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |