

# Australian Pale Ale

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- Gravity **13.1 BLG**
- ABV ---
- IBU **39**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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**
- Temp **76 C**, Time **5 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**
- Keep mash **5 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (91.7%)	85 %	7
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.5%)	73 %	120
Grain	Strzegom Karmel 30	0.15 kg (2.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	37 g	10 min	15 %
Boil	Ella (AUS)	37 g	10 min	14.6 %
Dry Hop	Cascade (AUS)	50 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis