

Australian Pale Ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.7 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (91.7%)	79 %	6
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
Aroma (end of boil)	Galaxy	35 g	10 min	15 %
Aroma (end of boil)	Ella (AUS)	37 g	10 min	14.6 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	200 ml	Wyeast Labs