

# AUSUS Pale Ale

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- Gravity **13 BLG**
- ABV ---
- IBU **55**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **52 C**, Time **3 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **3 min** at **52C**
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (84.8%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (10.1%)	79 %	10
Grain	Simpsons - Caramalt Light	0.25 kg (5.1%)	76 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	11 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Galaxy	10 g	20 min	15 %
Aroma (end of boil)	Galaxy	20 g	0 min	15 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Galaxy	20 g	4 day(s)	15 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11.5 g	Safale