

# ASA - Australian Summer Ale

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (51.7%)	80 %	5
Grain	Viking Vienna Malt	1 kg (17.2%)	79 %	7
Grain	Viking Pilsner malt	1 kg (17.2%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (8.6%)	83 %	5
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	50 min	21.2 %
Whirlpool	Ella (AUS)	20 g	20 min	14.6 %
Whirlpool	Vic Secret	10 g	20 min	16.3 %
Dry Hop	Ella (AUS)	10 g	3 day(s)	14.6 %
Dry Hop	Vic Secret	20 g	3 day(s)	16.3 %
Dry Hop	Topaz	20 g	3 day(s)	21.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

US-05	Ale	Dry	11.5 g	fermentis
-------	-----	-----	--------	-----------