

Australia Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **41**
- SRM **9.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **55.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 9 kg (81.8%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 1.5 kg (13.6%) | 73 % | 120 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Ella (AUS) | 20 g | 60 min | 14.6 % |
| Boil | Ella (AUS) | 15 g | 45 min | 14.6 % |
| Boil | Ella (AUS) | 15 g | 30 min | 14.6 % |
| Boil | Galaxy | 10 g | 15 min | 15 % |
| Boil | Australia cascade | 100 g | 5 min | 7.3 % |
| Aroma (end of boil) | Galaxy | 50 g | 0 min | 15 % |
| Aroma (end of boil) | Ella (AUS) | 30 g | 0 min | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| m36 | Ale | Dry | 20 g | --- |