

Australian Fail Ale #3

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **35**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.94 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

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

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.7C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale	5 kg (91.7%)	--- %	---
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.5%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	35 g	10 min	15 %
Boil	Ellä (AUS)	37 g	10 min	14.6 %
Dry Hop	cascade AUS	50 g	17 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	15 g	safale

Notes

- brzeczka nastawna 12^h, 24.5l, dobrze natlenowana przed drożdżami, 140g cukru na 23l + 10g do pozostałej 1/3, butelkowane 20.12.17
Jan 18, 2018, 10:16 PM