

Australian Pale Ale 13BLG

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **68**
- SRM **6.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.88 kg (93%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.31 kg (4.9%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.13 kg (2.1%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	37.5 g	60 min	15 %
Boil	Ella (AUS)	37.5 g	10 min	14.6 %
Dry Hop	Cascade	50 g	6 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.38 g	Safale