

# Australian Pale Ale 13°BLG

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **6.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (92%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (5.7%)	73 %	120
Grain	Karmelowy Jasny 30EBC	0.1 kg (2.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	30 g	10 min	14.6 %
Boil	Cascade	40 g	10 min	6 %
Dry Hop	Galaxy	30 g	10 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	12 ml	Fermentum Mobile