

# Australian Pale Ale

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- Gravity **13.1 BLG**
- ABV ---
- IBU **39**
- SRM **7.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale             | 5 kg (91.7%)   | 85 %  | 7   |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5.5%)  | 73 %  | 120 |
| Grain | Strzegom Karmel 30               | 0.15 kg (2.8%) | 75 %  | 30  |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Galaxy        | 37 g   | 10 min   | 15 %       |
| Boil    | Ella (AUS)    | 37 g   | 10 min   | 14.6 %     |
| Dry Hop | Cascade (AUS) | 50 g   | 5 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |