

# Australian Pale Ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **43**
- SRM **6.8**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **30 min**
- Temp **100 C**, Time **70 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **78C**
- Keep mash **70 min** at **100C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale	4 kg (92%)	80 %	7
Grain	Słód Caramunich Typ II	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	Galaxy	30 g	15 min	15 %
Dry Hop	Cascade	40 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	5 g	Boil	15 min
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## Notes

- 13l temp 67C  
zasyp  
70min w 65C aż do ujemnej jodowej  
wysładzanie 13l o temp. 78C  
gotowanie 70min  
-> po 55min mech irlandzki  
-> po 55min 30g galaxy  
-> po 60min 30g ella  
chłodzenia do 25C  
cicha- 40g cascade na 6-7dni  
wydajność zacierania  
(ilość litrów brzezki \* jej Blg \*1.05)/(ile kg zasypu)  
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