

# Zniczek - Australian Pale Ale

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (44.4%)	81 %	5
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (11.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Galaxy	15 g	20 min	14 %
Aroma (end of boil)	Galaxy	15 g	5 min	14 %
Dry Hop	Vic Secret	30 g	7 day(s)	16.3 %
Dry Hop	Kohatu	30 g	3 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale