# 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 |