

# Australian Pale Ale 13

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- Gravity **11.9 BLG**
- ABV ---
- IBU **39**
- SRM **6.2**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (91.7%)	79 %	6
Grain	Strzegom Monachijski typ II	0.3 kg (5.5%)	79 %	22
Grain	Karmelowy	0.15 kg (2.8%)	--- %	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	50 g	6 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	400 ml	fermentis