

# Australian ale

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **30**
- SRM **8.1**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name   | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Słód pale ale<br>Thomas Fawcett<br>Maris Otter | 5 kg (80.6%)  | 80 %  | 5   |
| Grain | Słód karmelowy<br>Specjal W ®<br>Weyermann     | 0.2 kg (3.2%) | 68 %  | 300 |
| Grain | Viking Pale Ale malt                           | 1 kg (16.1%)  | 80 %  | 5   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Enigma (AUS) | 10 g   | 60 min   | 17.2 %     |
| Aroma (end of boil) | Enigma (AUS) | 10 g   | 10 min   | 17.2 %     |
| Aroma (end of boil) | Vic Secret   | 20 g   | 10 min   | 16.3 %     |
| Dry Hop             | Enigma (AUS) | 30 g   | 2 day(s) | 17.2 %     |
| Dry Hop             | Vic Secret   | 30 g   | 2 day(s) | 16.3 %     |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar -<br>Nottingham | Ale  | Dry  | 11 g   | Danstar    |