

# Australian Pale Ale 13 BLG- Twój Browar

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 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**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

## 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	Galaxy	30 g	10 min	15 %
Boil	Ella (AUS)	30 g	10 min	14.6 %
Dry Hop	Cascade	40 g	6 day(s)	6 %

## Yeasts

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