

# Australian Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **44**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **11.5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (87.3%)	80 %	5
28 zł				
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30
3,6 zł				
Grain	Weyermann - Carapils	0.25 kg (4%)	78 %	4
3,6 zł				
Grain	Strzegom Monachijski typ I	0.3 kg (4.8%)	79 %	16
1,7 zł				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	15 %
12,5 zł				
Boil	Galaxy	15 g	10 min	16.5 %
Aroma (end of boil)	Topaz	20 g	0 min	18.4 %

13,5 zł				
Dry Hop	Topaz	30 g	7 day(s)	16.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	11 g	Fermentis
14 zł				