

Down Under Pale Ale 3

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **41**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (59.3%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (24.7%) | 82 % | 4 |
| Grain | Carahell | 0.2 kg (4.9%) | 77 % | 26 |
| Grain | cookie | 0.15 kg (3.7%) | 72 % | 50 |
| Grain | Platki owsiane | 0.3 kg (7.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Ella (AUS) | 20 g | 30 min | 14.6 % |
| Aroma (end of boil) | Ella (AUS) | 9 g | 10 min | 14.6 % |
| Aroma (end of boil) | Vic Secret | 10 g | 0 min | 19.2 % |
| Dry Hop | Vic Secret | 45 g | 2 day(s) | 19.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| wlp067 | Ale | Liquid | 40 ml | white labs |