

# Ausie Pale Ale

- Gravity **14 BLG**
- ABV ---
- IBU **43**
- SRM **10.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pale Ale Strzegom | 5 kg (91.7%)   | 79 %  | 6   |
| Grain | Caramunich typ2   | 0.3 kg (5.5%)  | 73 %  | 120 |
| Grain | Karmelowy 30ebc   | 0.15 kg (2.8%) | 75 %  | 30  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Galaxy  | 37 g   | 10 min   | 14.5 %     |
| Boil    | Ella    | 37 g   | 10 min   | 15.1 %     |
| Dry Hop | Cascade | 50 g   | 7 day(s) | 7.3 %      |

## Yeasts

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