

## Australian Pale Ale 13 BLG- Twój Browar

- 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<br>Typ II Weyermann | 0.25 kg (5.7%) | 73 %  | 120 |
| Grain | Karmelowy Jasny<br>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     |