Australian Pale Ale 13BLG

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **6.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(91.7%)*	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.3 kg *(5.5%)*	73 %	120
Grain	Karmelowy Jasny 30EBC	0.15 kg *(2.8%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	35 g	10 min	15 %
Boil	Ella (AUS)	37 g	10 min	14.6 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile