

# 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 |      |      |        |            |