

## # 190 Australian Session IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.4 kg (89.8%) | 79 %  | 6   |
| Grain | Płatki pszeniczne | 0.3 kg (6.1%)  | 60 %  | 3   |
| Grain | Pszeniczny        | 0.2 kg (4.1%)  | 70 %  | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Eclipse | 50 g   | 10 min   | 17.5 %     |
| Boil    | Eclipse | 50 g   | 3 min    | 17.5 %     |
| Dry Hop | Eclipse | 150 g  | 5 day(s) | 17.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |