

# Aussie IPA (Galaxy)

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- Gravity **14 BLG**
- ABV ---
- IBU **112**
- SRM **12**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Caramel/Crystal Malt - 40L	0.5 kg (9.1%)	74 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	45 g	70 min	15 %
Aroma (end of boil)	Galaxy	45 g	15 min	15 %
Dry Hop	Galaxy	30 g	14 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	75 min