

# AUSTEST

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **525 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **632.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **460.5 liter(s)**
- Total mash volume **614 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt   | 135 kg (87.9%) | 80 %  | 5   |
| Grain | Rice, Flaked           | 12.5 kg (8.1%) | 70 %  | 2   |
| Grain | Briess - Carapils Malt | 6 kg (3.9%)    | 74 %  | 3   |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 500 g  | 60 min | 15.5 %     |
| Whirlpool | Ella (AUS)             | 200 g  | 1 min  | 14.6 %     |
| Whirlpool | Vic Secret             | 200 g  | 1 min  | 16.3 %     |
| Whirlpool | Galaxy                 | 150 g  | 1 min  | 14.5 %     |