

# Australian IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **54**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (60.6%)	80 %	5
Grain	Pszeniczny	0.5 kg (15.2%)	85 %	4
Grain	Oats, Flaked	0.5 kg (15.2%)	80 %	2
Grain	Strzegom Karmel 150	0.25 kg (7.6%)	75 %	150
Grain	Zakwaszający	0.05 kg (1.5%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	10 g	60 min	14.6 %
Boil	Enigma (AUS)	10 g	15 min	17.2 %
Boil	Vic Secret	10 g	15 min	16.3 %
Aroma (end of boil)	Enigma (AUS)	10 g	0 min	17.2 %
Aroma (end of boil)	Vic Secret	10 g	0 min	16.3 %
Dry Hop	Ella (AUS)	20 g	5 day(s)	14.6 %
Dry Hop	Enigma (AUS)	30 g	5 day(s)	17.2 %
Dry Hop	Vic Secret	30 g	5 day(s)	16.3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	gips piwowarski	2 g	Boil	60 min
Other	Witamina C	2 g	Bottling	---