

# australian ipa

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- Gravity **12.1 BLG**
- ABV ---
- IBU **84**
- SRM **15.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (98%)	80 %	5
Grain	Carafa III	0.1 kg (2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	25 g	60 min	15 %
Boil	Summer	15 g	40 min	6.4 %
Boil	Topaz	10 g	30 min	15 %
Boil	Summer	20 g	20 min	6.4 %
Boil	Summer	15 g	10 min	6.4 %
Boil	Topaz	15 g	0 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis