

West Coast Australian IPA

- Gravity **15.2 BLG**
- ABV ---
- IBU **80**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (66.7%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 1 kg (16.7%) | 81 % | 6 |
| Grain | Rice, Flaked | 1 kg (16.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | Enigma (AUS) | 25 g | 20 min | 17.2 % |
| Boil | Vic Secret (AUS) | 30 g | 20 min | 16.1 % |
| Boil | Enigma (AUS) | 25 g | 0 min | 17.2 % |
| Boil | Vic Secret (AUS) | 20 g | 0 min | 16.1 % |
| Dry Hop | Enigma (AUS) | 50 g | 5 day(s) | 17.2 % |
| Boil | Galaxy | 25 g | 20 min | 14.5 % |
| Dry Hop | Vic Secret (AUS) | 50 g | 5 day(s) | 16.1 % |
| Boil | Galaxy | 25 g | 0 min | 14.5 % |
| Dry Hop | Galaxy | 50 g | 5 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|--------|-----|
| US-05 | Ale | Dry | 11.5 g | --- |
|-------|-----|-----|--------|-----|