

#26 AUSTRALIAN

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (72%)	80 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (24%)	79 %	16
Grain	Pszeniczny	0.25 kg (4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Moutere	5 g	60 min	14.9 %
Boil	Enigma (AUS)	5 g	60 min	17 %
Aroma (end of boil)	Moutere	20 g	10 min	14.9 %
Aroma (end of boil)	Enigma (AUS)	20 g	10 min	17 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	WHIRLFLOCK	5 g	Boil	10 min
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