Australian Session IPA (Zeus, Galaxy, Wai-iti) - BartJan [7]

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **68**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **--- %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg *(85.7%)*	80 %	5
Grain	Pszeniczny	1 kg *(14.3%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	11.6 %
Boil	Columbus/Tomahawk/Zeus	35 g	30 min	11.6 %
Whirlpool	Galaxy	30 g	5 min	15 %
Dry Hop	Wai-iti	50 g	5 day(s)	4.1 %
Dry Hop	Galaxy	70 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.